

1 Potato Skins

2 Bake

3 preheat garlic butter

4 Cut in 4ths

5 garlic butter -

6 <sup>green onion</sup> back in oven

7 till crisp

400° for ??

8 2-3 days ahead -

9 add cheese

onion

green olives

mayo to hold

part in potato

(making)



JAMES RIVER CORPORATION  
PAPERBOARD PACKAGING GROUP

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some bacon  
some anchovies

\*firm & hot sauce

Potato Skins

Bake Potatoes -

Clean out insides immediately

Butter pull

\* sprinkle with garlic salt

Mix - green onion

white / yellow cheese

mayonaisse

Bacon on top

Broil till cheese melts

Handwritten initials or signature in the top right corner.