

Stuffed Potato Skins

Ingredients:

- 5 medium baking potatoes
 - Replace with up to 10 small potatoes for hors-d'oeuvres
- 3 pre-cooked and pre-frozen breakfast sausage links (4" x 3/4" -- about 100g to 120g)
 - alternatively, use finely chopped fried bulk sausage, chopped cooked bacon, chopped cooked hamburger meat, etc.
 - Approximately 100 g block cheese or equivalent in sliced cheese ("real" cheese, not processed cheese slices, also sometimes referred to as "American Cheese".) Slice enough to cover all units. I prefer using cheddar instead of mozzarella.

(*) These numbers are based simply on "that's how many I made and how the numbers worked out" when I put together the recipe. The numbers therefore will multiply or divide well, and are somewhat approximate.

Equipment:

- Microwave oven
- Dinner Plate
- Kitchen knife
- Paring knife
- Cutting board
- Cooking tray -- given that I use a countertop convection oven, the tray should fit in the oven -- mine was a 9.5" x 7.5" tray
- Oven (I use a countertop convection oven)

How to make:

- Place the frozen pre-cooked sausage links on the counter and allow to partially defrost.
- Clean the potatoes under running water -- do not peel!
- Slice in half lengthwise allowing for wide half potatoes.
- Place the potatoes on a dinner plate.
- Cook the potatoes in the microwave oven on high for 10 to 12 minutes (I have a 1200 watt microwave oven, your time may vary)
 - Occasionally check the pieces and remove those that have fully cooked before the others, and continue cooking the rest
- Once cooked, roughly hollow out the potato halves with a paring knife, leaving behind a generous amount of potato in the skins
 - Use the potato bits taken out for eating directly, frying for breakfast hasbrowns, making mashed potatoes, roasting, potato salad, etc.
- While still partially frozen, slice the sausage links lengthwise into four to five slices, and then slice the slices lengthwise three to four times each, making spears / strips.
- Chop the sausage spears / strips into tiny cubes.
- Fill the hollowed out potato halves with the chopped sausage cubes.
- Slice cheese from the block of cheese, thinly, and cover the filled potato halves with the cheese slices.
- Bake in a conventional or convection oven at 350F until the cheese melts and optionally begins browning, typically ten to fifteen minutes.
- Eat what you want, freeze the rest.

Notes:

- I use sausage links chopped into miniscule cubes because I normally always keep pre-cooked sausages in the freezer.
- I don't grate cheese, I find it's a bit messy and less easy to place properly on top of the stuffed potato skins. I cut thin slices off a block of cheese instead.
- I don't bother with tomato sauce, sour cream (I don't like it), or shallots / green

onions.