

Raclette Potato Skins

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POTATO SKINS

4 medium large russet
potatoes

4 tablespoons unsalted
butter, melted

Kosher salt

freshly ground black pepper

TOPPINGS

8 ounces deli-sliced Black
Forest ham

6 ounces raclette cheese,
shredded with rind removed

1 small shallot, thinly sliced
and separated into rings

sliced cornichons (for
topping)

chopped chives (for
topping)

Preheat the oven to 425 degrees.

Prick the potatoes all over with a fork. Place on a baking sheet. Bake until crisp and easily pierced with a knife, about one hour. Let cool slightly.

Cut the potatoes lengthwise into quarters. Holding each potato quarter with a kitchen towel, scoop out the flesh, leaving a 1/4-inch-thick shell.

Brush the potato skins on both sides with the melted butter and season with salt and pepper.

Arrange skin-side up on the baking sheet. Bake until crispy, about 15 minutes. Flip the potato skins and top with the ham, cheese and shallot.

Bake until the cheese is melted, about 5 more minutes.

Top with cornichons and chives.

Per Serving (excluding unknown items): 651 Calories; 46g Fat (62.5% calories from fat); 7g Protein; 56g Carbohydrate; 5g Dietary Fiber; 124mg Cholesterol; 25mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1/2 Vegetable; 9 Fat.