

Loaded Cheddar Bacon Ranch Potato Skins - Crispy, Cheesy, and Irresistible

When I think of the perfect appetizer or game day snack, nothing beats a platter of



OVEN
400°F

TIME
10 mins

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INGREDIENTS

- 4 large russet potatoes
- 6 slices bacon, cooked and crumbled
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup ranch dressing
- 2 tbsp melted butter
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{4}$ tsp salt & black pepper
- 2 tbsp chopped green onions

Step-by-Step Instructions:

1. Bake the Potatoes:
2. Scoop and Crisp:
3. Fill and Melt:
4. Garnish and Serve:

Pro Tips for Perfect Potato Skins:

Don't discard the scooped-out potato! Save it for mashed potatoes or use it to make loaded potato casserole later.

Use thick-cut bacon for extra texture and flavor.

Want to turn up the heat? Add sliced jalapeños or a drizzle of hot sauce.

Make ahead tip: You can bake and scoop the potatoes ahead of time. Store them in the fridge and crisp them up when ready to fill and serve.

What to Serve with Loaded Potato Skins:

Buffalo wings for the ultimate game-day combo.

A big salad to add some freshness and balance out the richness.

Grilled sausages or sliders for a heartier spread.

Extra dipping sauces - more ranch, blue cheese dressing, or even spicy sriracha mayo.

FAQs (From My Kitchen to Yours):

Why These Potato Skins Belong on Your Table:

DIRECTIONS

- 1.** Bake the Potatoes: I preheat the oven to 400°F (200°C) and scrub the potatoes clean. After piercing each potato with a fork a few times, I bake them for 45-50 minutes, until they're tender and the skin is crisping slightly.
- 2.** Scoop and Crisp: Once the potatoes cool just enough to handle, I cut them in half lengthwise and scoop out most of the flesh, leaving about 1/4-inch layer of potato to support the filling. I brush the insides with a mixture of melted butter, garlic powder, salt, and pepper, then return them to the oven for 10 minutes to get perfectly crispy edges.
- 3.** Fill and Melt: After crisping, I fill each potato skin with a generous sprinkle of shredded cheddar cheese and crumbled bacon. I pop them back in the oven for 5-7 minutes, just until the cheese is bubbling and melty.
- 4.** Garnish and Serve: Once out of the oven, I drizzle each potato skin with ranch dressing, dollop on a spoonful of sour cream, and finish with a sprinkle of chopped green onions for freshness. They're best served hot and crispy, straight from the baking sheet to the table!
- 5.** Pro Tips for Perfect Potato Skins: Don't discard the scooped-out potato! Save it for mashed potatoes or use it to make loaded potato casserole later.
- 6.** Use thick-cut bacon for extra texture and flavor.
- 7.** Want to turn up the heat? Add sliced jalapeños or a drizzle of hot sauce.
- 8.** Make ahead tip: You can bake and scoop the potatoes ahead of time. Store them in the fridge and crisp them

up when ready to fill and serve.

9. What to Serve with Loaded Potato Skins: These potato skins are perfect on their own, but I love pairing them with:
10. Buffalo wings for the ultimate game-day combo.
11. A big salad to add some freshness and balance out the richness.
12. Grilled sausages or sliders for a heartier spread.
13. Extra dipping sauces - more ranch, blue cheese dressing, or even spicy sriracha mayo.
14. FAQs (From My Kitchen to Yours): Q: Can I use different cheeses?A: Absolutely! Try pepper jack for heat or smoked gouda for a richer, smoky flavor.
15. Q: How do I make them vegetarian?A: Skip the bacon and top with sautéed mushrooms or caramelized onions instead.
16. Q: Can I reheat leftovers?A: Yes! Reheat in the oven at 375°F for 8-10 minutes to crisp them back up.
17. Why These Potato Skins Belong on Your Table: These Loaded Cheddar Bacon Ranch Potato Skins are the perfect balance of crispy, cheesy, smoky, and creamy. Whether you're hosting a game-day party, serving appetizers for a family dinner, or just treating yourself to comfort food done right, these potato skins are a guaranteed crowd-pleaser. They're simple, satisfying, and completely customizable, making them a staple in my kitchen.
18. For more indulgent, flavor-packed recipes, check out Chef Maniac. If you try these, let me know how you load yours up - I love hearing creative topping combos!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/loaded-cheddar-bacon-ranch-potato-skins-crispy-cheesy-and-irresistible/>