**Intro:**

Potato skins are making a big comeback, thanks to the delicious new Challenge and Lawry's® Seasoned Salt Butter Snack Spread! This perfectly seasoned spread helps to create crispy potato skins right in your oven without deep frying. Once they are made, they are filled with the classic combo of bacon, lettuce, and tomatoes. It is hard to resist this quick and easy snack!

**Chef Tips:**

* If you can’t find the new Challenge and Lawry's® Seasoned Salt Butter Snack Spread in your local store, no worries! Simply melt one stick of traditional Challenge butter or any of the Challenge Spreadable Butters in the microwave. Add 2 teaspoons of Lawry’s Seasoned Salt and stir to mix. Dip potatoes into butter and bake as directed.
* After the potatoes are cooked, if you would like to finish them in the air fryer, go right ahead! Working in batches, air fry skins for 8-10 minutes or until crispy. Immediately add cheese to melt once they are removed from the air fryer.
* Where you thinking about serving these at a party, great idea! Cook potatoes and remove the centers; place on a prepared cooking sheet, cover with plastic wrap or foil and refrigerate. Have all the other ingredients prepared and ready to go. When it is time to party, dip the potato skins in butter and finish the recipe!
* There are so many possibilities when it comes to the potato centers you removed from the skins. They can be warmed and turned into mashed potatoes using the Challenge and Lawry's® Seasoned Salt Butter Snack Spread with some milk or cream. They would also be delicious as the topping on a shepherd’s pie. These potatoes also make a delicious breakfast side dish when added to peppers and onions, maybe even some leftover corned beef or smoked brisket. Quickly fry the mixture in a pan with some Challenge and Lawry's® Seasoned Salt Butter Snack Spread until crispy edges are formed on the potatoes. Perfect when served with sunny-side-up eggs!

**Crispy BLT Baked Potato Skins**

**Ingredients**

* 10 small to medium golden potatoes (about 2 pounds), washed
* 8 tablespoons of Challenge and Lawry's® Seasoned Salt Butter Snack Spread, melted
* 1 ½ cups of shredded cheddar cheese
* 1 cup of shredded iceberg lettuce
* ½ cup of cooked bacon bits
* 15 cherry tomatoes. diced
* ½ cup of your favorite regular or flavored mayonnaise (preferably in a squeeze bottle)

**Directions**

1. Preheat oven to 400 degrees. Line a cooking sheet with parchment paper.
2. Peirce washed potatoes with a fork to vent. Place potatoes on a prepared baking sheet and cover with foil. Bake potatoes for 30 minutes or until soft when pierced with a knife or fork. As an alternate method, working in batches, place 5 -7 pierced potatoes on a microwave-safe plate. Microwave for 5-8 minutes, depending on microwave strength and the size of the potatoes, until potatoes are soft. Repeat this with the remaining potatoes. Let potatoes cool to handle.
3. Cut each potato in half. Using a small cookie scoop or teaspoon, scoop out the center of each potato. Reline the cooking sheet with a new sheet of parchment paper and place an elevated cooking rack on top. Increase oven temperature to 450 degrees.
4. Dip each potato skin completely into melted Challenge and Lawry's® Seasoned Salt Butter Snack Spread, then place potato skins on the rack.
5. Bake skins until golden brown and crispy, about 15 minutes. Remove from oven and sprinkle the inside with shredded cheese. Place the skins back into the oven for 3-4 minutes or until the cheese melts.
6. Fill each skin with about 1-2 teaspoons of shredded lettuce. Squeeze on some mayo. Then top with bacon bits and diced tomatoes.

**Yield: 20 servings**