

Potato Wedges

6 baking potatoes

1 bag of shredded cheese (any type of cheddar, Colby jack)

1- 16 ounce carton of sour cream

6 Tablespoons of stick butter

1 Tablespoon of Cajun seasoning

Wash the potatoes and place in a preheated oven at 450 degrees. They will cook for 1 hour. After an hour, take them out and place them in an area to cool. Let them cool for about 20 minutes. Then cut them length ways, and spoon out the insides and put in a mixing bowl. Do your best to not break the skins. Place the skins on a cookie sheet after you have taken out the insides. Do this to all of the potatoes. Sprinkle in a little amount of cheese into the bottom of each of the 12 halves. Put them back in the oven for Broil and 450 degrees. They will stay in until the cheese melts.

With the potatoes in the mixing bowl, add $\frac{3}{4}$ stick of butter and stir it in. Pour in $\frac{3}{4}$ bag of shredded cheese, and one carton of sour cream. Stir the mixture until it is evenly dispersed. Add the Tablespoon of Cajun seasoning, and stir into the entire mixture.

When the skins are done, take them out and set on a safe surface. Let them cool for 10 minutes, then scoop in the mixture from the bowl into each of the 12 halves of potato skins. (You may have mixture left after you stuffed each skin.)

You can add a touch of shredded cheese on top as a garnish. The skins should be crispy, and can be eaten whole.

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