

Ingredient	Amount	Price	Price Breakdown
Russet Potatoes	6 Small to Medium Potatoes (about 2 lbs)	\$0.34	10 lb Bag at a discount grocery store is \$1.69
Shredded Cheddar Cheese	8 OZ Package	\$0.88	Was on sale for \$0.88 for an 8 OZ Package. This is an unusually low price! I stocked up by freezing 10 packages.
Real Bacon Bits	1/3 Cup	\$1.10	I buy real Bacon Bits in bulk (20 oz Bag) for \$10.99 a bag. I guessed that I used less than 1/10 th of a bag.
Green Onions	2 Green Onions	\$0.20	I bought 1 bundle that contained 6 green onions for \$0.59, making them about \$0.10 a piece.
Vegetable Oil	2 Cups	\$0.84	I Buy Vegetable Oil in Bulk 1 gallon for generic Vegetable Oil is \$6.69

Total Cost: \$3.36

Feeds: 2-4 People

Directions

1. Wash and prick 6 small to medium Russet potatoes
2. Microve on high for 12-15 minutes (until soft)
3. Heat 2 cups oil to 375° F in pan or deep fryer, and preheat oven to 400° F
4. Cut potatoes in half
5. Carefully scoop out insides, leaving a little "meat" towards the edges. Save insides for another time!
6. Fry potato skins in oil at 375° F until golden brown
7. Add cheese, green onions, and bacon bits
8. Bake until cheese is bubbly, and starting to turn golden brown
9. Enjoy!

Recipe Created By walletwhisperer.com