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Baked Potato Skins

6 Small baking potatoes (4 to 5 in. long)
1/4 Cup butter or margarine
1/4 Tsp paprika
Pinch of pepper

- 1) Preheat oven to 400 degrees.
- 2) Scrub potatoes, pat dry, and rub skins lightly with a little of the butter. Pierce potatoes in several places with a fork.
- 3) Bake potatoes until tender when pierced (45 minutes to 1 hour). When cool enough to handle, cut in halves lengthwise and scoop out potato, leaving a thin shell about 1/8 inch thick.
- 4) Reserve potato for other dishes.
- 5) Place skins on a baking sheet.
- 6) Melt butter in a small pan with paprika and white pepper.
- 7) Stir. Brush insides of potato skins with butter mixture.
- 8) Bake potato skins until crisp and golden (18 to 20 minutes).

Extras: For variety, try adding grated Cheddar cheese, crumbled bacon, green onion, or chives.

Makes 6 Servings