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Smashed Potato Poppers

- 12 Small potatoes, one per popper
- 12 Slices bacon, one slice per popper
- Salt and pepper to taste
- Assorted glaze and dip (optional)

- 1) Boil up the potatoes.
- 2) Let them cool and gently, ever so slightly smash those babies with the back of a spoon.
- 3) Wrap them in a strip of bacon, place them seam-side down on a baking rack, sprinkle them with some salt and pepper, and/or a glaze of your choice.
- 4) Bake them at 375 for about 30 minutes, or until they're dark and crispy!

Makes 4 Servings

