

SLICED POTATO BACON CHEESE & ONION WHEELS

EASY

Last Modified: 12/23/2019

PREP: 20 Min

COOK: 40 Min

OVEN: 400

APPETIZER

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Large	Starchy Potatoes (Idaho or Russet)	Sliced
1/2	Stick	Salted Butter	Melted
1	12 Oz Pkg	Thin Sliced Bacon	1/8" Lardons
3/4	Cup	Green Onions (Greens & Whites)	Thin Sliced
12	Oz	Sharp Cheddar Cheese	Shredded
1 +/-	Pinches	Garlic Powder	
1 +/-	Pinches	Onion Powder	
1 +/-	Pinches	Sea Salt	

PREPARATION

FACTOID	Quick, easy and to die for. A hot or cooling Game Day Appetizer that you may optionally spice up with a few pinches of Cayenne Pepper.
TOOLS	1) 2 - Aluminum Half Sheet Pans 2) Medium Stainless Steel Skillet 3) Basting Brush 4) Thin Metal Spatula
PREP	1) Slice the Potatoes into 3/8" thick EVEN slices & store them in water until ready to use. 2) Cut the Bacon into 1/8" thick Lardons and set them aside. 3) Shred the Cheese and set it aside. 4) Thinly Slice The Green Onion Whites & Greens and set them aside.
1	Preheat the oven to 400 degrees with racks just below center and in the lower 1/3 of the oven.
2	In a medium skillet over medium high heat, fry the Bacon Lardons until soft cooked, NOT crisp.
3	Barely melt The Butter in the microwave. In turn, pat each Potato Wheel dry with a paper towel and brush both sides with the melted Butter. Place each wheel on the (ungreased) sheet pan, NOT touching.
4	Bake the Potato Wheels until nicely browned on the bottom. Flip them over.
5	Sprinkle the browned top of each Wheel with Onion Powder, Garlic Powder & Sea Salt.
OPTION	You like em' a bit SPICY? Sprinkle lightly with pinches of Cayenne Pepper at this time.
6	In order, evenly sprinkle each Wheel with the Bacon, Cheese and Green Onion Slices.
7	Continue baking until the Cheese has melted and has begun to brown. Remove from the oven and allow the Wheels to cool for about 5 minutes. You can broil them if you like.
SERVE	Scrape the Wheels carefully from the sheet pans with a thin metal spatula & spread them out attractively on a serving platter. Serve while hot with Ranch or Blue Cheese Dressing on the side..

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