

Featuring Tennessee Gourmet® Products

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Savory Skillet Potatoes

8 slices peppered bacon	2 cups cheddar cheese, shredded
½ cup sweet onion, diced	Sour Cream
2 lbs. Yukon gold potatoes	Diced green onions
1 tsp. Tennessee Gourmet® Savory Pork Rub, divided	

Using a mandolin thinly slice the potatoes. Cover with water and set aside.

Cook bacon in large nonstick skillet on medium heat until crisp. Remove bacon, drain on paper towels and chop into pieces.

Pour half of the drippings from the skillet and reserve. Lightly sauté the diced onions, remove with slotted spoon and set aside.

Add half of the potato slices to the skillet; sprinkle ½ teaspoon of Savory; cover and cook until lightly browned and tender; stirring occasionally. Remove potatoes, add the reserved drippings to the skillet and repeat the process with remaining potatoes. Add the onions to the layer of potatoes in the skillet add the reserved potatoes and cover with cheese. Cover and cook on medium heat for 1 to 2 minutes or until cheese is melted. Remove from heat and garnish with bacon pieces, sour cream and diced green onions.