Thankful for Farmer Thursday—December 9, 2021

Western Potato Rounds

Ingredients:

4 baking potatoes, cut into ½ inch slices

 ¼ c. melted butter

8 slices bacon, cooked and crumbled (or real bacon bits)

8 oz. shredded cheddar cheese

½ c. chopped green onions (opt.)

Directions:

Preheat oven to 400 degrees. Brush both sides of potato slices with butter; place them on an ungreased cookie sheet. Bake in the preheated oven for 30-40 minutes or until lightly browned on both sides, turning once. When potatoes are ready, top with bacon, cheese, and green onion; continue baking until the cheese has melted.

\*When I made them in class, I cut them ¼ inch thick and baked them with the ingredients on top. The cheese probably could have been put on later. I also sprinkled the potatoes lightly with dry ranch dressing mix.

The kids thought they were tasty. Even the ones that got only one slice, came back for a second one.

They brainstormed at least 10 different foods that were made from potatoes. We talked about planting potatoes, making sure each piece had an “eye” in the ground, and that they were high in vitamins B6 and C.

 