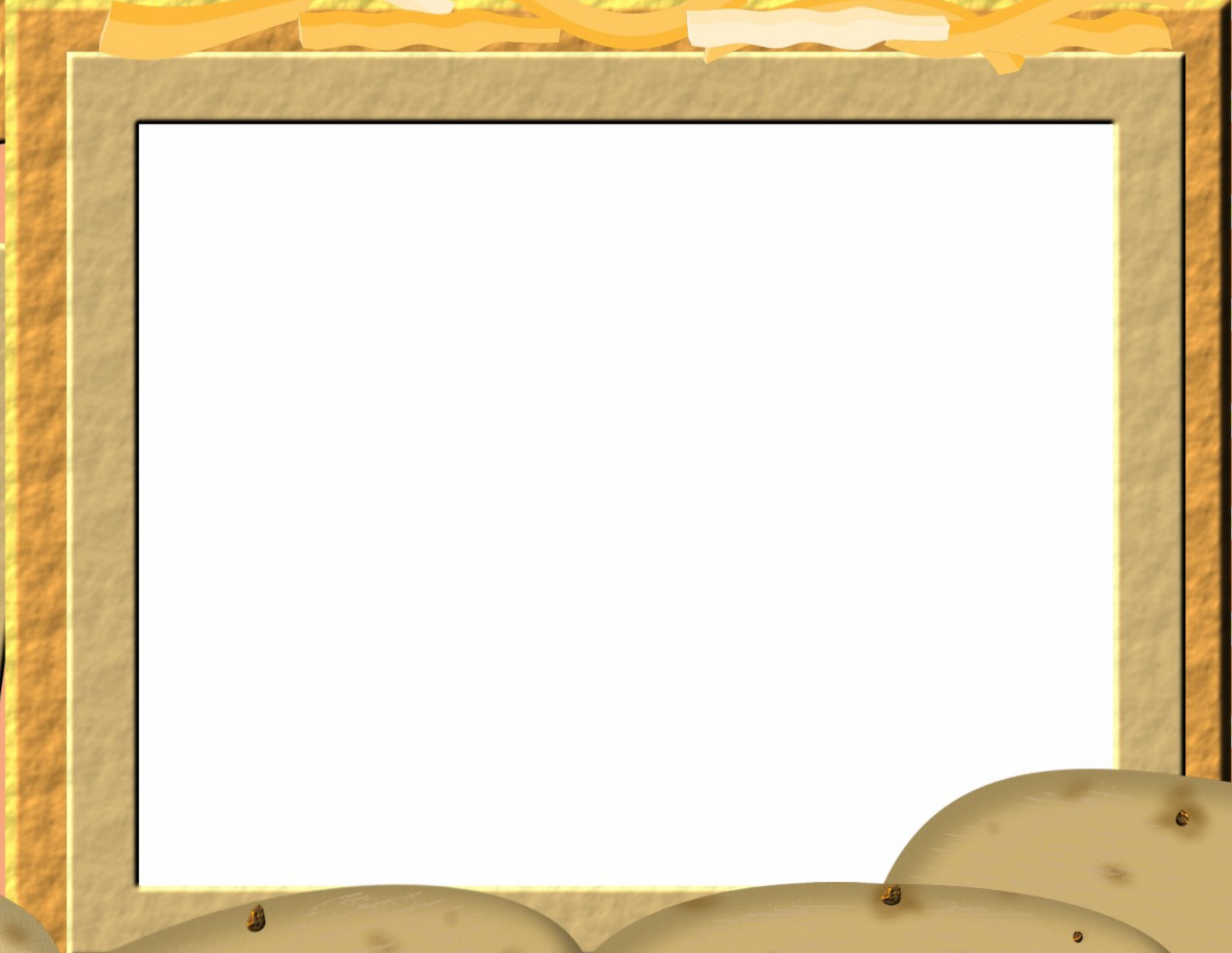
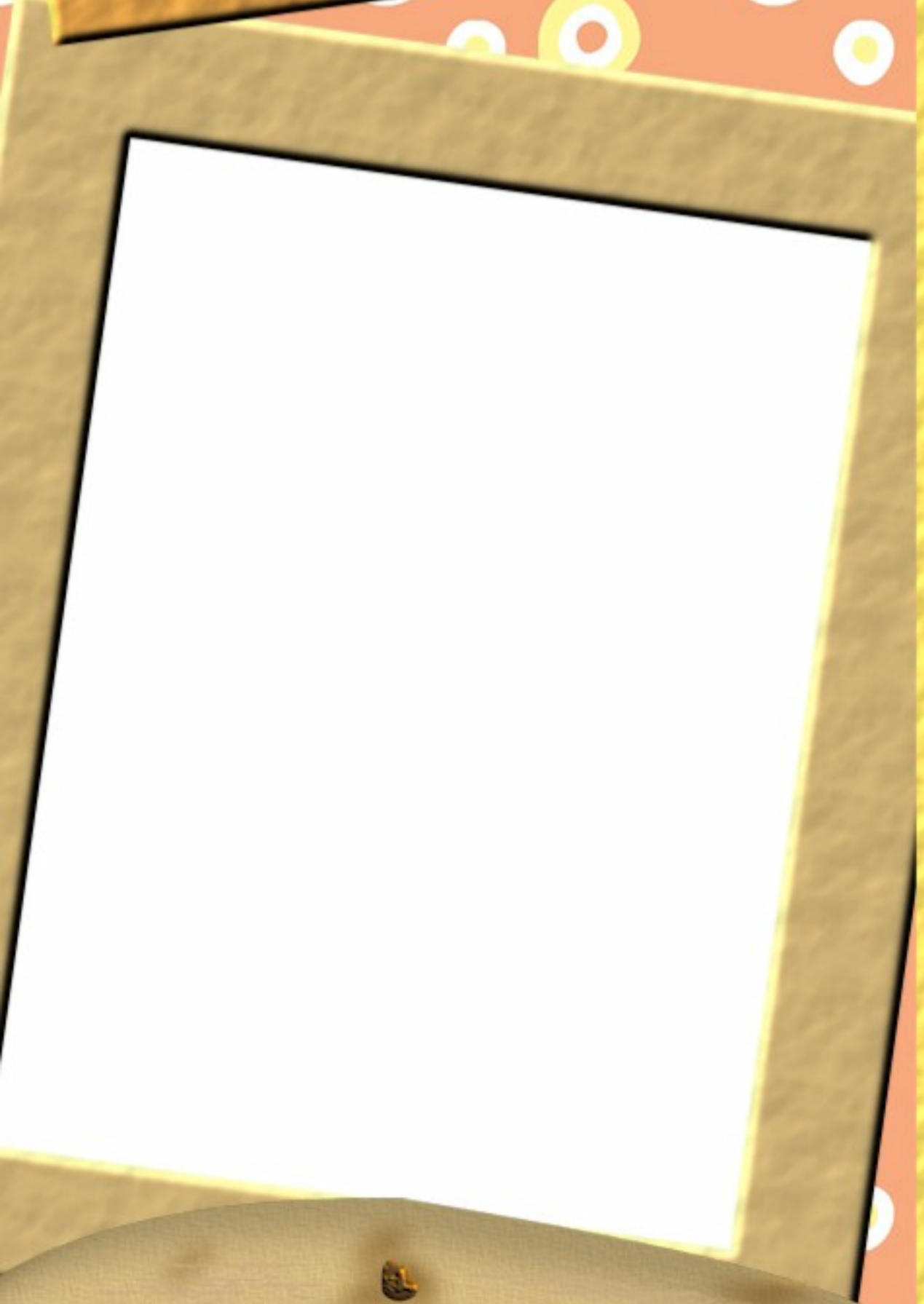
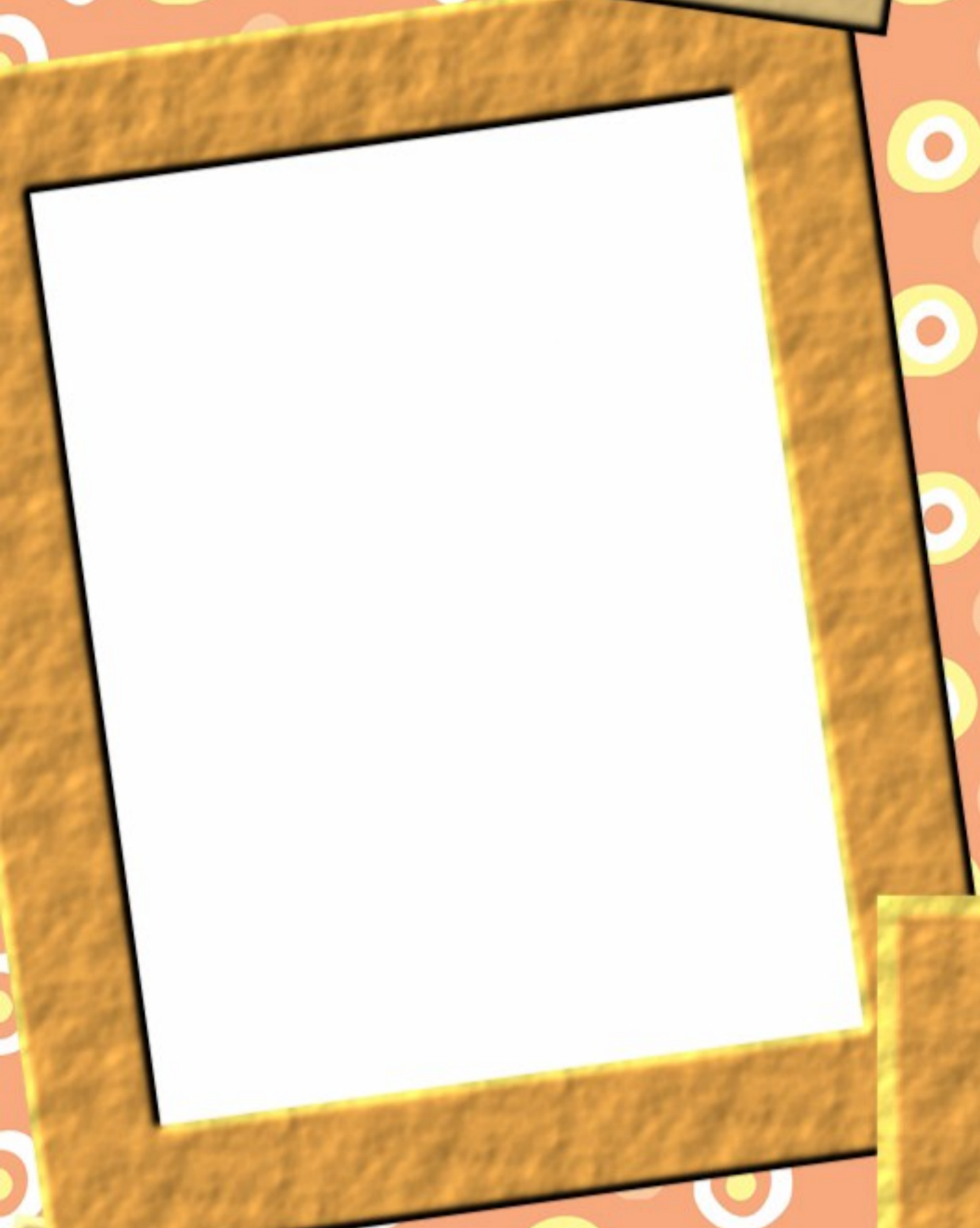
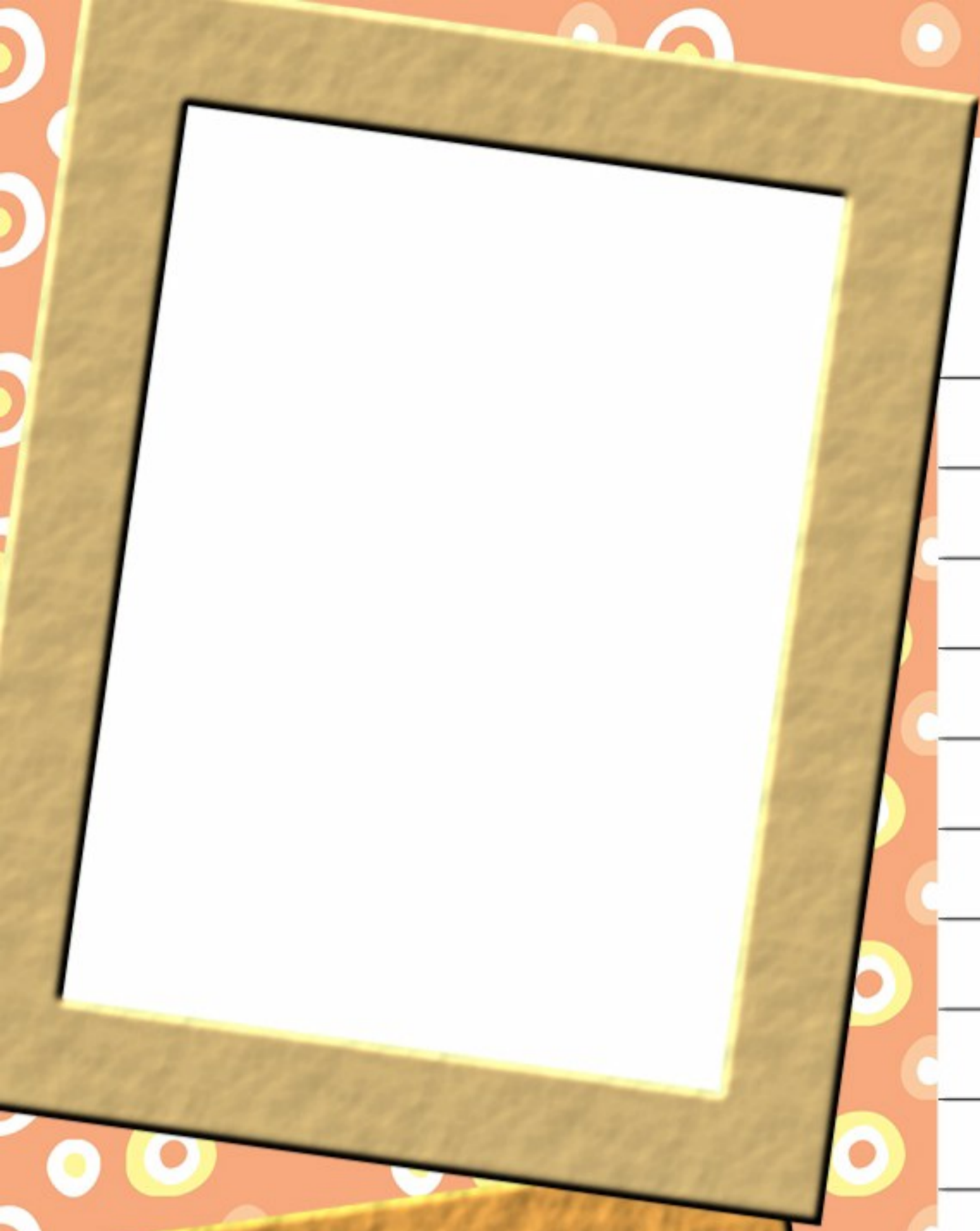


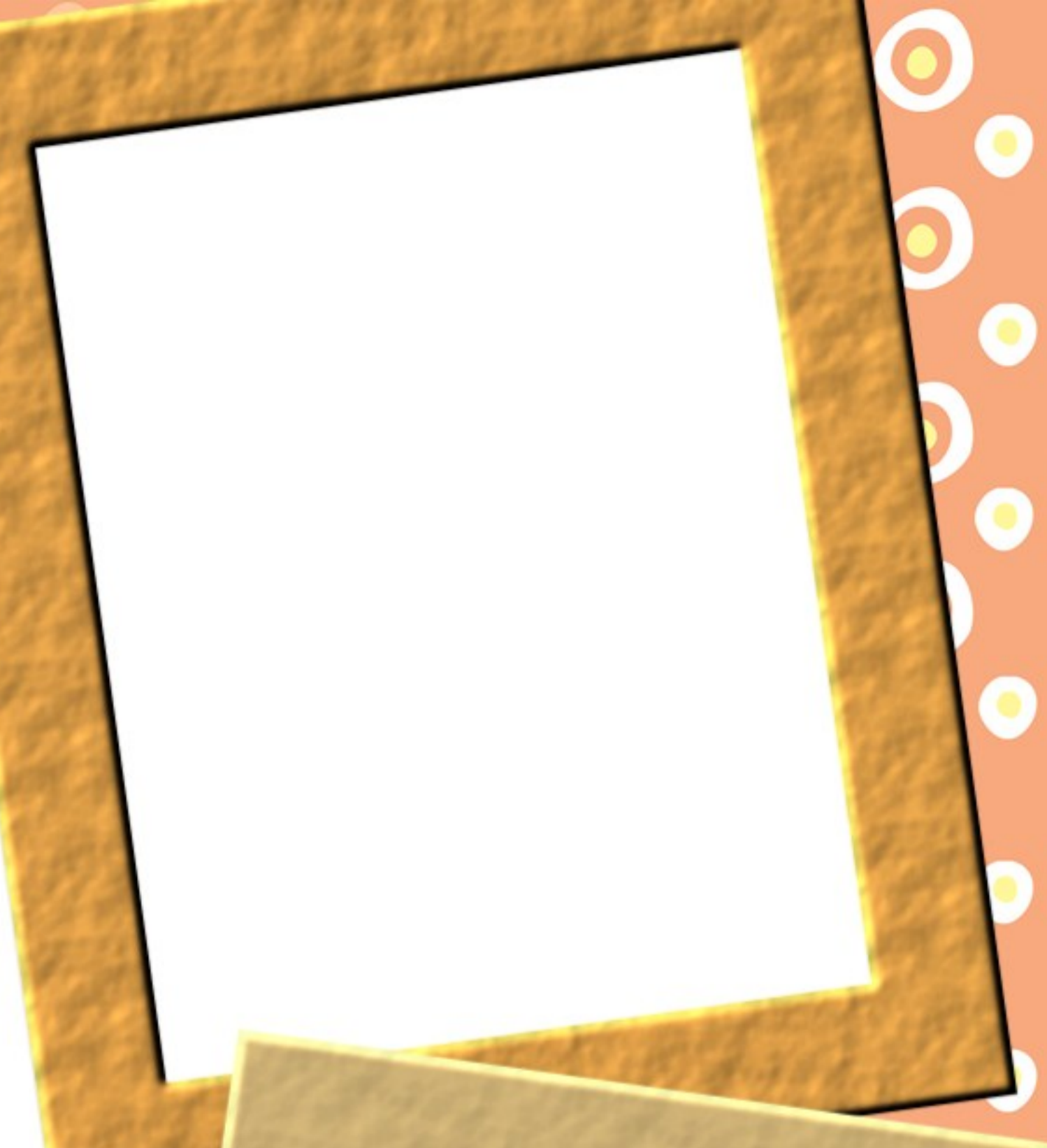
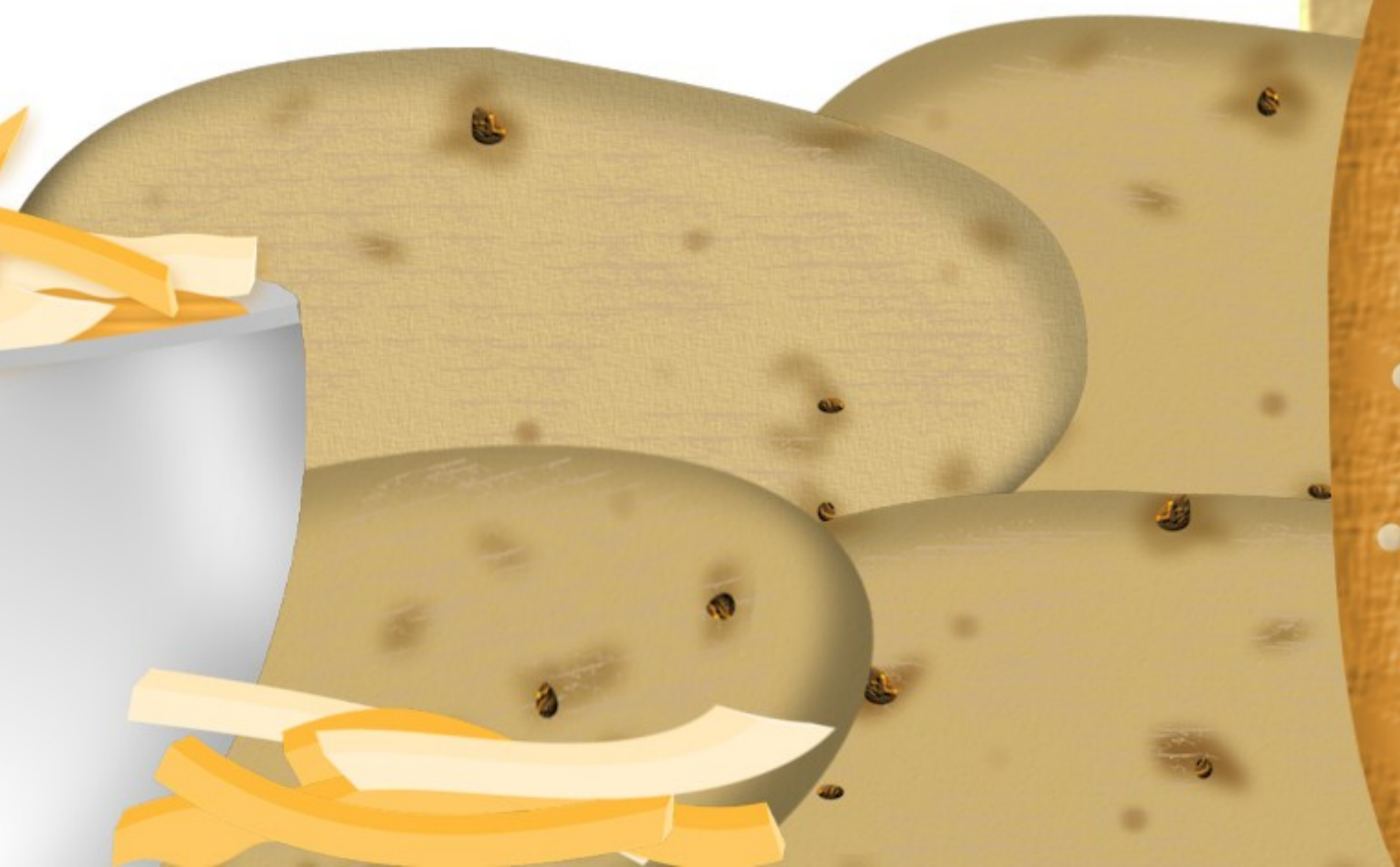
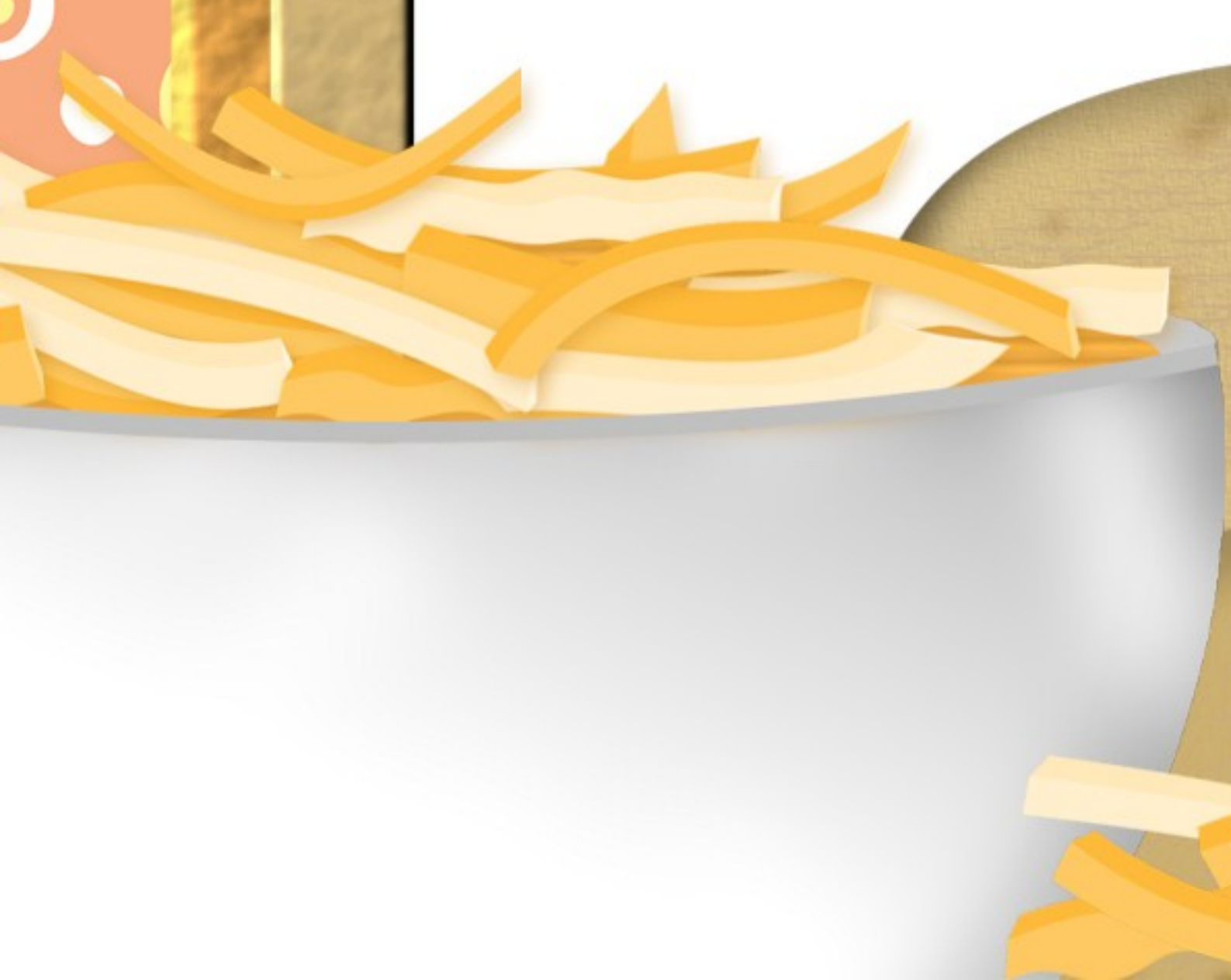
A large white rectangular area with horizontal lines, intended for writing or drawing.



Cheesy Italian Potato Skins

- 2 baking potatoes
- 2 tablespoons Italian dressing
- 2 teaspoons Italian herb blend
- Shredded Italian cheese

Bake potatoes at 400 F 1 hour until done. Allow them to cool and cut in half lengthwise. Carefully scoop out pulp, leaving a 1/4 inch lining in shell. Cut shells into 5 strips and place strips skin side down on baking sheet. Brush with dressing and sprinkle with seasoning blend. Broil 6 inches from heat for 5 minutes until browned. Top with cheese and return to heat for 30-40 seconds until cheese is melted. Serve warm.



16 FL oz.