

Irish Nachos Perfect St. Patrick's Day Appetizer

4-5 large Russet Potatoes
2 Tbsp. Olive oil
Garlic Salt and Pepper to taste

Toppings:

Shredded Cheddar Cheese
Bacon
Green Onions
Sour Cream
Tomato, Jalapeno, etc (optional)

1. Clean potatoes thoroughly.
2. Slice potatoes in $\frac{1}{4}$ inch (or less) slices. A mandolin makes slicing easy!
3. Soak slices in a bowl of water for 30 minutes prior to cooking (this helps the potatoes to crisp better).
4. Preheat oven to 450 degrees.
5. Once the potatoes are soaked, rinse and dry them on a paper towel to remove any moisture.
6. Toss potatoes in olive oil and season with garlic salt and pepper.
7. On a cooking sprayed or parchment lined baking sheet, place a single layer of potatoes and bake for 20 minutes. They should be crisp and browned.
8. Flip all potato slices and bake another 20 minutes and cook bacon until it is crispy and set aside to cool.
9. Arrange potatoes on a flat cast iron skillet or baking dish, overlapping if needed.
10. Sprinkle with cheese, bacon, and onions and bake until cheese melts.
11. Serve with sour cream, and any other toppings you like.