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Tribune Staff

With football season upon us, each and every one of us is looking for another addition to our party menu. Sticking to the same old snacks just won't fly this year, folks. Try something new, I know you can do it!

Try these football style treats, as an appetizer or as a meal in itself. Not only will it add some variety to your table, I promise it will be the one thing you won't have left over at the end of the game.

Stuffed Potatoes

6 large baking potatoes
1 teaspoon salt
2 tablespoons extra-virgin olive oil
2-3 tablespoons milk
3 tablespoons grated parmesan cheese
1 cup shredded cheddar cheese
Garnish: crumbled bacon

Scrub potatoes and make shallow cuts around the center for easier cutting when cooked. Bake potatoes at 400°F until soft, about 1 hour.

Cut potatoes in half and scoop insides into a bowl. DO NOT DISCARD SHELLS. Add the salt, olive oil and enough milk to mash the potatoes well. Add parmesan cheese.

Pile mixture back into potato shells and arrange on a baking sheet to be reheated. Sprinkle each potato with shredded cheese and bacon. Bake on low until heated to desired temperature.