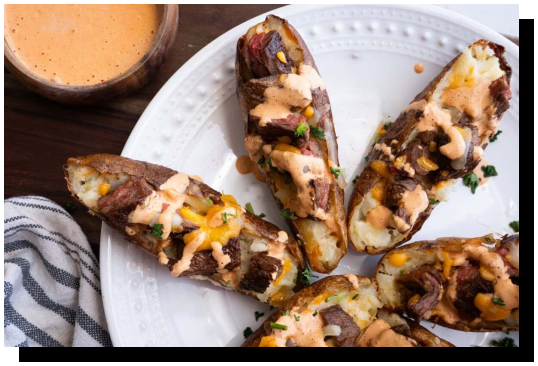
Steak Loaded Potato Skins



Adapted • Shared by Steve Janowicz

Ingredients

- 2 pounds of skirt steak
- 6 Russet baking potatoes
- ¼ cup butter
- 1 cup shredded cheese
- ½ cup milk
- ½ cup sour cream
- ¼ cup chives
- 2 tbsp SPG seasoning
- Juice from 1 orange
- Juice from 2 limes
- ¼ cup olive oil
- 3 cloves minced garlic
- ¼ cup liquid aminos
- ½ taco seasoning packet

Instructions

1. Marinate your steak by combining all of the marinade ingredients in a bowl or ziplock bag. Marinate the steak for 1 hour while the potatoes cook in the oven.
2. Coat your potatoes in olive oil and bake at 425F for about 1 hour, until soft.
3. Cut the potatoes in half, then scoop out the insides into a bowl.
4. Fry the potato skins in neutral oil at 350F until golden brown.
5. Combine the cooked potatoes with Butter, Cheese, milk, sour cream, chives, SPG blend.
6. Mix thoroughly then stuff each potato skin until it's 2/3 full.
7. Grill the steak over high heat flipping every 2-3 minutes until it reaches your desired doneness.
8. Rest the steak for 10 minutes then slice into bite sized pieces against the grain.
9. Top the fried potato skins with sliced steak and cheese then place back in the oven at 350F for 5 minutes
10. Top with Chipotle sour cream and garnish with chives.

Notes

Source: Burnt Pellet BBQ

Author: Nick Nesgoda