BBQ Loaded Baked Potato Roses



**Ingredients:**

4 Large Red or Yellow Potatoes

6 Strips of Bacon

1 Sheet Frozen Puff Pastry, unthawed

3 Tbsp Butter

¼ Cup of Your Favorite BBQ Sauce

2 Cups Cheddar Cheese

2 Cups Monterey Jack Cheese

Pepper to Taste

1 Cup Sour Cream

¼ Cup Green Onions

**Instructions:**

1. Preheat oven to 400 degrees F.
2. Cut each potato into quarters and slice as thinly as possible.
3. Place sliced potatoes in a bowl and cover potatoes with water. Place plastic wrap over bowl and microwave potatoes until soft, about 7-10 minutes. Drain and pat dry.
4. Cook each piece of bacon on a non-stick skillet over medium-low heat, flipping a few times until completely cooked. Transfer cooked bacon to paper towel to drain and cool, then chop up into small pieces.
5. Spray a 6-Cup Muffin tin with non-stick cooking spray.
6. Unroll the puff pastry dough over flour or parchment paper. The dough should be about 12 inches wide. Cut the dough into 6 strips.
7. Melt butter in the microwave then combine with barbeque sauce.
8. Brush BBQ mixture over onto dough strips.
9. Begin to layer the potato pieces hanging off of each dough strip lengthwise.
10. Add a handful of Cheddar and Monterey Jack cheese on top of the potatoes followed by a few pieces of bacon bits. Leave half of the dough free of toppings.
11. Carefully roll up the dough, using the extra dough to seal the bottom of the “rose” closed and keep all toppings inside.
12. Place the “rose” in the muffin tin, brush on extra BBQ mixture and repeat steps 8-12 for the remaining 5 potato roses.
13. Once all 6 roses are assembled, place muffin tin in the oven and bake for 40 minutes or until the tops of the potato “petals” are browned.
14. Remove from oven, let cool for a few minutes, transfer to serving dish and enjoy!

Makes 6 potato roses.

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