Breakfast Potato Skins

5 baking potatoes scrubbed

8 slices bacon, cooked and chopped

4 eggs scrambled

2 cups cheddar cheese

2 tablespoons butter melted

Chives for garnish

Salt and pepper to taste

Scrub potatoes and pierce with a fork.

Place directly on oven rack and bake 45 minutes at 475.

Let potatoes cool.  Slice in half, lengthwise.

Scoop out centers of potatoes and place on a greased baking sheet.

Brush potato halves with melted butter and season with salt and pepper.

Bake 10 minutes at 475.  Turn over and bake an additional 10 minutes.

Fill the skins with scrambled eggs.

Top with bacon and chives.