



## Potato-parmesan Crisps with Turkey Bacon

**Turkey, parmesan and a dollop of sour cream make these potato crisps extra tasty.**

To lighten up this recipe, use egg whites instead of whole eggs, omit the flour from the Parmesan cheese coating and use baking spray instead of butter on the baking pans. ([Back to "Turkey Surprise">>](#))

These will brown more quickly than the original recipe, so reduce oven heat to 350 degrees F and keep a close eye on them to prevent burning. Serve with light or fat-free sour cream.

**Ingredients** 4 large, russet baking potatoes, peeled and sliced into generous 1/4-inch slices 2 eggs 3/4 cup flour 3/4 cup grated Parmesan cheese 1/4 tsp. salt 1 tsp. black pepper 6 T. butter 1/2 pound turkey bacon, cooked and finely chopped Sour cream Fresh parsley, chopped

### Preparation

Place oven racks in middle and middle-low positions. Heat oven to 375 degrees F. Divide butter between two, rimmed baking pans and place in hot oven to melt the butter. Remove pans and tilt them to coat each surface in butter.

Place eggs in small bowl and beat until smooth. In another bowl or shallow pan, stir together flour, Parmesan cheese, salt and pepper. Dredge each potato slice in egg, shake to remove excess, then dredge in cheese-flour mixture, turning to coat evenly. (Use one hand to dip slices in eggs and the other to dip them in the flour; it will help keep the two coatings separate.) Place coated potato slices on buttered baking pans.

Place in the oven, one pan on each rack, and bake for 20 to 25 minutes, or until slices are browned on the bottom. Flip slices over, switch the pans' positions, and bake for another 20 to 25 minutes, or until tops are browned and slices pierce easily with a fork. Remove from oven.

To make individual appetizer or side-dish servings, arrange three to five potato crisps on a plate, top with a dollop of sour cream, sprinkle with chopped turkey bacon and garnish with chopped parsley, if desired.

Makes approximately 4 to 5 side-dish servings or 6 to 8 appetizer servings.

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