



from the Kitchen of Executive Chef Adam Lambay...

Bacon & Bleu Cheese-Stuffed Potatoes

a fantastic hors d'oeuvre for entertaining!

Potato "Boats"

1 dz new red potatoes
3 T olive oil
to taste salt & pepper

Heat oven to 350 degrees. In a bowl, toss & coat the potatoes in oil, salt and pepper. Bake for about 25-35 minutes on a cookie sheet or until they are tender. Remove from cookie sheet and let cool enough so that you are comfortable handling them. Cut off the ends & cut them in half; (see image.) Using a melon ball scoop, scoop out the centers to make a boat. Reserve the centers in a bowl and save for the next step. Place onto a cookie sheet lined with lightly oiled parchment paper.

Bacon & Blue Cheese Filling

1 dz potato centers, in a bowl from above preparation
4 strips bacon, thick cut
1ea medium onion, diced
1c bleu cheese crumbles
to taste salt & pepper
1t rosemary, fresh, chopped
1t chive, fresh, chopped
½c sour cream or crème fraîche

In a heavy-bottomed pan, sauté on low, browning bacon until it is crunchy and rendered of its fat. Remove bacon, dice and add to the potato centers. Add the onion to the sauté pan with the bacon drippings, sautéing gently on low until golden brown. Pour mixture into the bowl with the potato centers and bacon, gently folding together. Add the bleu cheese, pepper and salt to taste, being mindful of the cheese's higher salt content. Then add the rosemary, chive and cream and mix until well incorporated. Spoon mixture onto potato boats and bake at 350 until golden brown. (Note: these little buggers are HOT when just out of the oven, so wait at least 5-8 minutes before serving.) Garnish with more fresh chive and crème fraîche!

Great Chaumette wines to pair: Chardonel Reserve and Chambourcin Reserve.

Enjoy!
Chef Adam