



Roasted Fingerling Potatoes with Caramelized Onion Topping

Makes 42 appetizers ~ \$.15 per serving

Fingerling potatoes are plentiful through late fall in New Mexico, and because of their small size, make wonderful appetizers. They can be topped with almost anything: cheese, bacon, salsa.

If your fingerlings are of the larger variety, once they have been baked and cooled, use a small melon scooper to remove a bit of each potato's middle to form a small "pocket" for the filling.

Ingredients

1 lb. fingerling potatoes, cleaned (approx. 21 medium, uniform size)

Extra virgin olive oil

2 tsp. kosher salt

3 – 4 small organic red onions, diced

2 – 3 cloves of garlic, finely minced

1 tsp. ground Chimayo red chile powder (or more to taste) – or other good, local ground chile

2 Tbsp. organic honey

1/3 cup organic sour cream

Finely chopped fresh parsley

Directions

1. Slice potatoes in half lengthwise. In a bowl, toss potatoes with 2 tablespoons of olive oil. Place potatoes cut side down on a rimmed baking sheet. Sprinkle with kosher salt. Bake for 20-25 minutes, until browned to your liking.
2. While potatoes are baking, lightly coat a large frying pan with olive oil. Over medium heat, sauté onions slowly for about 5 minutes. Once onions begin to soften and caramelize, add minced garlic and continue to cook for a few minutes (do not brown the garlic). Add the chile powder and stir gently to mix uniformly with onions and garlic. Continue to cook until onions are just browned; adjust heat as necessary to prevent burning. Remove from heat and stir in honey. (The heat of the pan will help melt and distribute the honey to form a nice glaze.) Set aside to cool.
3. Remove potatoes from oven. When cooled enough to touch, place potatoes (cut side up) on a serving platter. Gently spread onion topping (about a teaspoon) on top of each potato. Add a small 'cap' of sour cream in the middle of the potato; sprinkle with fresh parsley.

Recipe courtesy of Mary Pat Butler

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