



# Festive Roasted Potato Appetizers

Makes approx. 24 appetizers ~ \$4.00 (\$.17 per serving)

*There is a wonderfully diverse selection of colorful and tasty potatoes available in the fall and winter. Talk to your Farmer's Market vendors about all the unique varieties grown in your region, and explore – there's more than just your standard red!*

## Ingredients

- 12 small new potatoes
- 1 1/2 to 2 heads of fresh garlic
- 1 to 2 Tbsp. olive oil
- 2 to 3 Tbsp. sour cream, crème fraiche or yogurt
- 10 to 12 green onions (as ribbon garnish)
- Salt and pepper to taste

## Directions

1. Preheat oven to 375°F. Cut approximately 1/4" off the top of the head of the garlic to expose the tips of the garlic itself, sans paper-like skin covering. Place garlic on a square of aluminum foil, cut side up. Drizzle with olive oil and season with salt and pepper. Bring sides of foil up around garlic to encase it. Bake for 30-35 minutes. Set aside to cool.
2. Bring a medium saucepan of water to boil. Gently drop potatoes into water and cook until fork tender – not mushy – about 10 to 15 minutes. Remove from water and set aside to cool.
3. Cut each potato in half horizontally. If the potatoes are really small, they can remain intact. Slice a very small sliver off the base of each potato so that it will be stable on the serving tray. With a melon scooper, scoop a small bowl of potato out of top of each potato. Transfer potato scoops to a medium mixing bowl.
4. Pop garlic from skins and add to reserved potato. Mash the two together into a paste. Add salt and pepper to taste and enough sour cream so that you can cream mixture into a nice, fluffy paste.
5. Fill each indentation with the potato/garlic mixture. Hint: it's easier to fill each small potato if it's nested in a mini muffin holder.
6. In the meantime, slice the greens of 10-12 onions free from the whites. Bring a pot of water to boil over medium heat. Drop the onion greens briefly into the boiling water to soften. Remove and blanch in cold water. Drain on paper towels and set aside. Cut each green 'ribbon' in half until you have 24. Tie each green onion piece into a bow/knot. Push gently onto the top of each potato piece. If you're really looking for a festive motif, you can always sprinkle cayenne, paprika, smoked paprika on top of the potato mixture before adding the bow.

*Note:* Depending on the season and the tastes/food restrictions of your guests, this recipe can be modified. For example, green chile and/or bacon can be added to the stuffed potato mixture. Cheddar cheese or parmesan are also good options. Use whatever is in season and in accordance with your own particular tastes. Green onion "ribbons" can also be used to tie together blanched vegetables, making an easy but impressive presentation.

*Recipe courtesy of Mary Pat Butler.*

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