

Roasted Tiny Red Potatoes with Gorgonzola Garlic Bacon & Walnuts

Each topping recipe makes enough for 12 potatoes. If serving both toppings, double the potato recipe.

12 very small Washington red potatoes, washed (approx. 1 - 1 1/4 pounds)
1 tablespoon olive oil
1/2 teaspoon salt
1/4 teaspoon black pepper

Preheat oven to 400° F.

In a medium bowl, toss together potatoes, oil, salt and pepper. Spread potatoes out on a baking sheet and place in preheated oven. Bake for 25 minutes or until tender. Keep warm.

Right before serving, cut potatoes in half, cutting a little piece from bottoms if they don't stand up. Top potatoes as described in topping recipe.

Gorgonzola Garlic Bacon & Walnut Topping

1/4 cup walnuts
6 slices bacon
1/2 cup sour cream (or substitute non-fat sour cream)
1/4 cup gorgonzola cheese, crumbled
1 teaspoon minced Washington garlic
1/4 teaspoon salt
1/8 teaspoon black pepper
1/8 teaspoon Tabasco
Garnish: chopped parsley

Preheat oven to 400° F.

Place walnuts on a baking sheet. Bake in preheated oven for about 5 minutes or until lightly toasted. Cool, then chop coarsely.

In a medium skillet over medium-high heat, cook bacon till crispy, approximately 4 1/2 - 5 minutes. Drain bacon on paper towels to remove excess fat, then finely chop bacon.

In a small bowl combine walnuts and 3/4 of bacon with sour cream. Mix in gorgonzola, garlic, salt, pepper and Tabasco.

Top each potato piece with a teaspoon of gorgonzola topping. Sprinkle with remaining bacon and parsley garnish. Serve warm.

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