

Roasted Yukon Gold Potatoes with Bacon, Parmesan and Parsley

Author: From a Phillis Carey cooking class 5/2010



1 1/2 pounds Yukon Gold potatoes (each about 3" in diameter), or red potatoes
3 ounces bacon, halved lengthwise, then cut crosswise
1 tablespoon olive oil
1/4 cup Parmigiano-Reggiano cheese, grated (or use cheddar, or sprinkle Blue on at end)
1 whole garlic clove, finely chopped
2 tablespoons Italian parsley

Per Serving (excluding unknown items): 317 Calories; 15g Fat (44.3% calories from fat); 13g Protein; 31g Carbohydrate; 2g Dietary Fiber; 22mg Cholesterol; 444mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 2 1/2 Fat.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>

Description: Not your ordinary roasted potatoes - DO NOT use Russets

1. Preheat oven to 425 with rack in lowest position.
2. Generously cover potatoes with cold water (in a 2-quart pot with 1 1/2 teaspoons salt added). Bring to a boil, then simmer, partially covered, until potatoes are JUST tender when pierced with a small, sharp knife, about 12 minutes. Drain. Cool potatoes until they're cool enough to handle, then peel. Cut potatoes in half crosswise.
3. Cook bacon in a large, heavy skillet over medium heat, stirring, until cooked through, but still flexible. Drain on paper towels, reserving fat in skillet.
4. Brush bottom of a 15x10 shallow baking pan with oil and half of the reserved bacon fat. Sprinkle potatoes with a little salt and pepper and arrange, cut sides down, in baking pan, in a single layer. Bake until the undersides are golden brown, about 30-35 minutes.
5. Reduce oven temp to 375. Turn potatoes over, then sprinkle with cheese, bacon and garlic, then drizzle with remaining bacon fat (if fat has congealed, reheat briefly). Bake until cheese is melted, about 15 minutes. Sprinkle with parsley and serve.