

## Rachel Ray's Potato Appetizers

*From the Kitchen of Lillian Roy*

### Ingredients:

3 pounds baby potatoes, whatever variety you like.

### Instructions:

1. Preheat oven to 400 degrees.
2. Place potatoes on a baking sheet and roast until tender, about 25-30 minutes.
3. Remove and set aside until cool enough to touch.
4. Cut in half and scoop the insides out into a medium-size mixing bowl. Place the skins cut sides up back onto the baking sheet.
5. Fill with 1 of the fillings below.

### Filling 1:

#### Ingredients:

8 strips bacon, finely chopped  
1 tablespoon Extra Virgin Olive Oil  
½ cup sour cream  
1 cup cheddar cheese, shredded, divided  
Salt and ground black pepper

#### Instructions:

1. While the potatoes are roasting, in a medium skillet over medium-high heat with 1 turn of the pan of olive oil, about 1 tablespoon, cook bacon until crispy. Remove and reserve on a paper towel.
2. Once all the potatoes are scooped out, add the bacon into the bowl with the potato flesh along with the sour cream, ¾ cup of the cheese, salt and ground black pepper, and mix.
3. With a small spoon, scoop the potato-bacon-cheese mixture into the little potato skins, top with the remaining cheese and place back in the oven until the cheese is melted, about 10 minutes.

### Filling 2:

#### Ingredients:

1 tablespoon Extra Virgin Olive Oil  
¼ pound Spanish chorizo, casing removed and finely chopped  
1 cup Manchego cheese, shredded, divided  
½ cup chicken stock  
Salt and ground black pepper

#### Instructions:

1. While the potatoes are roasting, in a medium skillet over medium-high heat with 1 turn of the pan of olive oil, about 1 tablespoon, cook chorizo until crispy. Remove and reserve on a paper towel.
2. Once all the potatoes are scooped out, add the chorizo into the bowl with the potato flesh along with ¾ cup of the cheese, chicken stock, salt and ground black pepper, and mix.
3. With a small spoon, scoop the potato-chorizo-cheese mixture into the little potato skins, top with the remaining cheese and place back in the oven until the cheese is melted, about 10 minutes.

Filling 3:

**Ingredients:**

1 box frozen chopped spinach, defrosted and squeezed of excess water  
1 box frozen artichokes, defrosted, drained and finely chopped  
1 8-ounce block cream cheese, softened  
1/2 cup grated Parmigiano Reggiano, divided  
Salt and ground black pepper

**Instructions:**

1. Once all the potatoes are scooped out, add the spinach, artichokes, cream cheese, 1/4 cup Parmigiano Reggiano, salt and ground black pepper to the bowl with the potato flesh and mix well.
2. With a small spoon, scoop the spinach-artichoke-potato mixture into the little potato skins, top with the remaining Parmigiano and place back in the oven until the cheese is lightly browned, about 10 minutes.

**Cook's comments:**

A melon baller works well for scooping out and filling the potatoes. For a time saver, store bought spinach/artichoke spread can be substituted for filling 3.

