

## **Appetizer**

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# **Deviled New Potatoes**

Classic Potato Dishes

*Soak toothpicks in hand-hot water for 20 minutes before using.*

**20 wooden toothpicks**

**1 pound baby new potatoes**

**olive oil for brushing**

**10 slices bacon**

**20 small sage leaves**

Bring a pan of water to a boil and add the potatoes. Boil for 10 minutes, then drain.

Brush the potatoes all over with olive oil.

Cut each bacon slice in half widthwise. Hold each piece at one end, smooth and stretch it with the back of a knife.

Wrap a piece of bacon around each new potato, enclosing a sage leaf and securing with a wooden toothpick.

Cook over a prepared hot grill, or under a pre-heated hot broiler, for 6-7 minutes, turning occasionally.

Serve hot or cold.

Yield: 20 Balls

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Per Serving (excluding unknown items): 365 Calories; 31g Fat (78.2% calories from fat); 19g Protein; trace Carbohydrate; 0g Dietary Fiber; 54mg Cholesterol; 1010mg Sodium. Exchanges: 2 1/2 Lean Meat; 4 1/2 Fat.