

Shrimp-and-Bacon-Stuffed Baby Potatoes

*All-Time Favorites 2012 Cookbook
Better Homes and Gardens Magazine*

Yield: 28 appetizers

14 (about 1-1/4 pounds) tiny new potatoes
2 tablespoons Dijon mustard
1 tablespoon olive oil
1 teaspoon seafood seasoning
1 package (7 to 8 ounce) frozen peeled cooked shrimp, thawed
1/2 package (8 ounce) cream cheese, softened
1 cup (4 ounce) Gouda cheese, shredded
5 slices bacon, crisp-cooked, drained and crumbled
1 teaspoon seafood seasoning
1/4 cup snipped fresh chives (optional)

Preparation Time: 35 minutes

Bake: 42 minutes

Preheat the oven to 425 degrees.

Cut the potatoes in half lengthwise. Using a small melon baller or a very small spoon, scoop out the potato pulp, leaving 1/4-inch shells. Cut a thin slice from the bottom of each potato half so it stands upright. Place the potatoes, cut sides up, in a 15x10x1-inch baking pan.

In a bowl, combine the mustard, oil and one teaspoon of the seafood seasoning. Brush the insides of the potato shells with the mustard mixture. Bake about 30 minutes or until the potatoes are tender.

Meanwhile, for the filling, in a small bowl combine the shrimp, cream cheese, Gouda cheese, bacon and one tablespoon of the seafood seasoning. Spoon the filling into the potato shells, mounding slightly.

Bake for 12 to 15 minutes more or until the filling is heated through and the cheese is melted.

Serve warm or at room temperature.

If desired, garnish with chives.

Per Serving (excluding unknown items): 1132 Calories; 102g Fat (80.5% calories from fat); 48g Protein; 8g Carbohydrate; 1g Dietary Fiber; 283mg Cholesterol; 2149mg Sodium. Exchanges: 6 1/2 Lean Meat; 16 Fat; 0 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	1132	Vitamin B6 (mg):	.2mg
% Calories from Fat:	80.5%	Vitamin B12 (mcg):	2.8mcg
% Calories from Carbohydrates:	2.7%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	16.8%	Riboflavin B2 (mg):	.6mg
Total Fat (g):	102g	Folacin (mcg):	43mcg
Saturated Fat (g):	53g	Niacin (mg):	3mg
Monounsaturated Fat (g):	38g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	5g	Alcohol (kcal):	0
Cholesterol (mg):	283mg	% Refused:	0.0%
Carbohydrate (g):	8g		
Dietary Fiber (g):	1g	Food Exchanges	
Protein (g):	48g	Grain (Starch):	0
Sodium (mg):	2149mg	Lean Meat:	6 1/2
Potassium (mg):	467mg	Vegetable:	0
Calcium (mg):	912mg	Fruit:	0
Iron (mg):	3mg	Non-Fat Milk:	0
Zinc (mg):	6mg	Fat:	16
Vitamin C (mg):	11mg	Other Carbohydrates:	0
Vitamin A (i.u.):	2383IU		
Vitamin A (r.e.):	695 1/2RE		

Nutrition Facts

Amount Per Serving

Calories 1132 Calories from Fat: 911

% Daily Values*

Total Fat	102g	157%
Saturated Fat	53g	264%
Cholesterol	283mg	94%
Sodium	2149mg	90%
Total Carbohydrates	8g	3%
Dietary Fiber	1g	3%
Protein	48g	
Vitamin A		48%
Vitamin C		18%
Calcium		91%
Iron		16%

* Percent Daily Values are based on a 2000 calorie diet.