

Potato Roses with Bacon

The Little Potato Company
www.littlePotatoes.com

Servings: 4

8 Dynamic Duo little potatoes
1 tablespoon butter
1/4 teaspoon salt
1/4 teaspoon pepper
1 egg yolk
POTATO PETALS
18 Dynamic Duo little potatoes
1/2 teaspoon granulated garlic
1/4 teaspoon salt
1/4 teaspoon black pepper
1/3 cup grated Parmesan cheese
10 strips cooked bacon (not crisp)

Preparation Time: 50 minutes

Cook Time: 50 minutes

Place the eight potatoes for mashing and one teaspoon of salt in a saucepan or pot filled with about eight cups of water. Bring to a boil. Reduce the heat to a simmer. Cook for about 15 to 20 minutes until soft and done. Using tongs or a handled strainer sieve, lift the potatoes out while still hot and place in a large bowl. Reserve the hot water for the petals.

While waiting for the eight potatoes to cook, slice the eighteen potatoes for the petals thinly (about 2 to 3 millimeters) using either a mandolin or an adjustable hand-held vegetable slicer.

Wash and rinse the potato slices. Place the slices in the saucepan with the previously used water. Add more water to cover the tops if necessary. Bring to a boil. Reduce to a simmer on medium heat. Cook for about 4 to 5 minutes until you can poke the potatoes with a fork or knife but are still firm and are the raw side. Do not overcook or it will be hard to poke into the mashed potatoes to form the rose shape.

Immediately strain the potato slices and place in cold running water to stop the cooking process. Add ice into the water and let sit until the potatoes are cooled. Strain in a colander and let dry.

While the potato slices are cooking, prepare the mashed potatoes. In the large bowl with the eight potatoes, place one tablespoon of butter, 1/4 teaspoon of salt and 1/4 teaspoon of pepper. Mash the potatoes with the skins on until smooth (the skins are not noticeable since they are on the bottom and provide more fiber!).

After the potato slices are dried, place them in a large bowl. Add 1/2 teaspoon of granulated garlic, 1/4 teaspoon of salt, 1/4 teaspoon of pepper, 1/3 cup of Parmesan cheese and two tablespoons of canola oil. Toss gently with a large spoon, or use your fingers like tossing a salad, to incorporate thoroughly. Set aside.

Mix the egg yolk into the cooled mashed potatoes. Set aside.

Per Serving (excluding unknown items): 72 Calories; 6g Fat (76.4% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 66mg Cholesterol; 421mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fat.

Spray a large six-muffin tin on the sides and bottoms of the cups.

Depending on the width of the cooked bacon strips, trim them to be about 3/4-inch wide so they can fit around the wall of the muffin cups. There should be no bacon sticking out from the top (flush with the tin). Reserve the trimmed pieces for the bottoms. Overlap the two ends so you do not see any metal. Repeat for all six cups. If there is a gap where the bacon ends come together, just cut a small piece to cover the area. From the remaining three to four strips of bacon, cut a piece large enough to cover the bottoms of the six cups, overlapping slightly to the sides. Use any remaining excess trimmed pieces to fill any gaps.

Place about one tablespoon of the mashed potatoes on the bottoms of the bacon-lined cups, smoothing it evenly (about 1/4-inch depth). Select the largest potato slices for the outside petals. Carefully set a slice of the potato into the mashed potato bottom and go all around the cup, overlapping the remaining slices in one direction using smaller ones as you reach the middle. Tuck a slice here and there to fill any gaps to make a rose shape.

Preheat the oven to 325 degrees.

Spray the tops with cooking spray.

Place the potatoes in the middle of an oven with a convection bake feature. Bake for 50 minutes, turning the potatoes 180 degrees after 25 minutes of cooking to ensure even cooking.

Bake a bit more until the tops of the petals are lightly browned and crispy. Check with a fork to see if the bacon has firmed and can be lifted out intact.

Using a fork and a pair of tongs, carefully lift each rose out and serve.