

## Stuffed Potatoes with Caramelized Onions and Goat Cheese

From *The Complete Idiot's Guide to Tapas*. Reprinted with permission of author Jeanette Hurt.

This beats twice-baked potatoes any day...plus, it's a perfect, easy to serve appetizer.

Yield: 10 stuffed potatoes

Prep Time: 15 minutes

Cook Time: 20 to 30 minutes

Serving Size: 2 potatoes

Preheat oven to 350°

10 medium red potatoes

1/2 cup diced onion

2 tsp. extra virgin olive oil

4 oz. crème fraiche or cream cheese

2 T. fresh goat cheese

Salt, pepper to taste

Spanish paprika

1. Using a melon baller, scoop out a large hole in each potato. Discard holes.
2. Heat a skillet over medium-high heat for one to two minutes. Add oil, heat for one minute. Add onions. Sauté until caramelized or about five minutes. Remove from heat and let cool.
3. Place onions, crème fraiche, goat cheese, salt and pepper in food processor filled with a standard chopping blade. Process until smooth—about one minute.
4. Fill holes of potatoes with 1 to 2 tablespoons of cream mixture. Sprinkle with paprika.

Bake for 20 to 30 minutes.

You can substitute any kind of cheese for the goat cheese. Blue cheese, Parmesan and Swiss cheese are all good substitutions.