

The Friday 4

4
FRESH
IDEAS
YOU
CAN
ENJOY
IN
4
MINUTES
OR
LESS



1 Quick Recipe: The Best of Summer in a Twice Baked Potato - Whats Not to Like?

Twice Cooked Hatch Chile and Summer Corn Potatoes

4 Medium Baking Potatoes
1 TB Olive Oil
1 TB Smoked Paprika
1 Cup Chopped Yellow Onions
2 Tsp Chile Powder
1 Tsp Cumin
1 Tsp Oregano
1 Tsp Sea Salt
½ Tsp Ground Black Pepper
1 Tsp Grated Garlic
1 (8 OZ) Pkg of Cream Cheese
2 Cups Corn Kernels, already cooked or grilled
4 Roasted Hatch Peppers* chopped
¼ Cup Chopped Cilantro

Step One Stab the potatoes

with a fork and put them in a 400F oven. Cook until tender, or about 45 minutes.

Step Two While the potatoes are cooking, pour the oil in a small sauté pan. When the oil is warm, add the paprika, onions, chile, cumin, oregano, salt and pepper. Cook and stir for 6 to 8 minutes over medium heat or until the onions are soft. Add the garlic and cook until aromatic, or about a minute.

Step Three When the potatoes have finished baking, carefully cut them in half and scoop out the center, place it in a large bowl along with the cheese and stir to combine. Add the corn and the peppers and mix well. Heap the mixture back into the potatoes and

place under the broiler for 3 – 4 minutes or until the tops have browned. Garnish with chopped cilantro.

2 Kitchen Smidgen

What's a Hatch Chile? It's a delicious and famous green chile from New Mexico whose flavor has been described as a sweet, but spicy and smoky. In season for just a couple of months, its now imported east of the Mississippi for home cooks as well as restaurants.

3 Get Creative

*Roasted Hatch Peppers

Preheat the broiler. Place the peppers on an aluminum foil lined sheet pan and slide under the broiler until the peppers are blackened. Remove and use the foil to make a pouch around the peppers. Set aside until cool enough to handle and then peel the blackened skin off the peppers.

4 WINE of the Week

KUNG FU Girl Riesling
Kroger, Publix about \$14.00
Washington State

The winemaker behind this fun bottle is Charles Smith. He creates super week-day wines that have lots of fruit flavors and good acidity, making them excellent pairs for food. This one is no exception with its bold peach taste and long finish.