

Jalapeno Popper Filled Potato Bites

12 baby red potatoes 3 tbs butter 1/2 cup chopped red onion 4 cloves of garlic, minced 4 medium sized fresh jalapenos, seeded and chopped	8 oz cream cheese 1/2 cup parmesan cheese 4 strips of bacon, cooked and chopped 1/2 tsp Kosher or sea salt 1/2 tsp pepper
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In a large pot of lightly salted water, boil the potatoes until fork tender, about 18-22 minutes. You want the potatoes to be soft enough to bite into, but firm enough to hold their shape as mini cups.

Remove from water and allow to cool for about 10 minutes. Cut each potato in half, down the middle. You want to cut the potatoes in a way that will allow them to lay as flat as possible. The best way to do this is to just place them on a flat surface and see how they naturally want to lay and cut parallel to the surface they are sitting on. If you cut them according to what looks nice, they may roll all over once they are filled.

Once they are cut, remove most of the inside with a melon baller, leaving enough of the walls and bottom intact to hold the filling.

Make sure and save that potato middles you just scooped out, you will add them to the filling.

In a pan over medium-high heat, melt the butter. Add the onions and cook until opaque. Add the jalapenos and stir, cooking until Jalapenos are soft, about 5 minutes. Add the garlic and stir. Add the cream cheese and stir until melted. Remove from heat and add the potato middles and mash with a potato masher until combined. Return to heat and add the bacon, parmesan cheese, salt and pepper and stir until cheese is melted. Allow to cool, then fill the potatoes. Serve warm.

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