

TIMOTHY O'SHEA'S BAKED CHEDDAR POTATO

Ingredients:

1 Tbsp. olive oil
Salt and Pepper
1 Tbsp. butter
1 Tbsp. crème fraiche
1 large brown-skinned potato
2 Tbsp. chives, snipped
2 Tbsp. Seaside Cheddar Cheese, diced



Directions:

Lay potato on foil. Brush potato with olive oil and sprinkle with salt. Wrap foil tightly around the potato.

Bake at 325 degrees for 1 hour.

Open the foil, slice the potato lengthwise. Press at ends to “pop” open. Using a fork, break up the meat of the potato. Add 1 Tbsp. butter and 1 Tbsp. crème fraiche. Sprinkle with 1 Tbsp. snipped chives. [Note: I use scissors to snip chives. So easy to make a consistent cut.]

Layer with 2 Tbsp. diced cheese.

Put under broiler for 6 minutes, until cheese melts and becomes a light golden brown.

Remove from oven, set on plate with extra chives and pepper. Sprinkle top of potato with chives.



Serve hot as a main “vegetarian” entrée.

Note: if you’d like this as a side dish...before broiling, cut potato in in half, top each portion with half the the ingredients, and broil for 6 minutes.

Daryl Wood Gerber

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