

Macaire Potatoes with Chevre and Basil
Chef Aran Essig, University of Northern Colorado

Yield 10 4oz servings

2.25 Lb Colorado Centennial or Russet Variety Potatoes

2oz Butter

.75 oz Basil (chopped)

4oz Haystack Mountain Chevre Cheese

TT Salt

TT White Pepper

1. Bake potatoes till tender
2. Remove pulp while still hot
3. Mash potatoes with whole butter, chopped basil and cheese
4. Form into cakes
5. Fry in clarified butter to brown