

Balsamic Glazed Colorado Fingerling Potatoes

Valley Country Club

Jason K. Morse, CEC

Balsamic Glaze Recipe

1 Cup Dark Balsamic Vinegar

½ Cup White Balsamic Vinegar

2 Tbsp – Madhava Honey (Colorado)

Place ingredients in a small sauté pan and bring to a simmer, slowly reduce this mixture until syrup consistency. It should take about 40 minutes. Hold syrup warm until needed to glaze fingerling potatoes.

Glazed Colorado Fingerling Potato Recipe

1 pound Colorado fingerling potatoes – Strohauer Farms

Taste - Salt, Sea

Taste - Pepper, Black Cracked

1/4 Cup - Oil, Olive

2 Tbsp - Parsley, Italian, Chopped

1 – Prepare potatoes by washing them

2 – Place in boiling water and blanch until fork tender

3 – Remove from the water and allow to cool

4 – Cut potatoes in half lengthwise and hold

5 – Heat a large sauté pan, add the olive oil, Heat

6 – Slowly add the potatoes to avoid splattering

7 – Sauté until hot and slightly golden, season to taste with salt and black pepper

8 – Turn off heat and allow pan to cool slightly

9 – Pour over the balsamic syrup and toss to coat

10 – Garnish with Chopped parsley

Great served with Colorado Lamb Chops or Flatiron Steaks