



*earth's  
fruit  
comes  
full  
circle*

## Bite Sized Stuffed Baked Potatoes

Makes: 40 halves

### Ingredients -

- 20 small red potatoes
- 1 cup thyme, minced
- 1/3 cup extra-virgin olive oil
- 4 ounces cream cheese, softened
- 1-ounces of gorgonzola cheese
- 4 strips of bacon, cooked crisp and medium diced
- 2 ounces of sour cream or crème fraiche
- 2 ounces of walnuts, toasted and coarsely chopped (optional)
- 1 - teaspoons Worcestershire sauce
- 1 - teaspoon Tabasco sauce
- 1 - teaspoons chives, snipped
- 2 tablespoons Italian parsley, minced
- Kosher salt and freshly ground black pepper

### Baked Potatoes Instructions -

Preheat oven to 300 degrees

Wash and cut the potatoes in half and scoop out a portion of the inside with a small melon scooper. In a large bowl, whisk the olive oil, thyme, kosher salt and pepper. Add the potato halves and toss until well coated with your hands. Arrange the potato on a sheet pan lined with parchment paper, cut side down. Bake potatoes until a small knife can easily go through a potato half, approximately 15 to 20 minutes. Remove from oven and cool.

### Stuffing Instructions -

In a food processor with the knife attachment or mixer, add cream cheese, blend until smooth. Add the gorgonzola cheese, sour crème or crème fraiche, Worcestershire sauce, Tabasco, and blend until smooth. Move the mixture to a medium bowl and add diced bacon, walnuts, and herbs. Taste for salt and pepper.

Fill each potato and garnish with chives. Serve warm or at room temperature.

### Wine Pairing Suggestion -

Due to the filling, this appetizer can be served with a bold wine. A robust Zinfandel, Syrah or Petite Sirah will hold up to the flavors. Lawrence Dunham Vineyards' Grenache or Sky Island Petite Sirah is a perfect accompaniment to the stuffed baked potatoes.

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