



for Thanksgiving

Roasted Tri-color Potatoes with Caramelized Shallots and Cougar Gold White Cheddar

Side Dish

Source: Alden Farms and Herban Feast Catering

Ingredients:

- 1 pound baby red, purple, and Yukon gold potatoes
- ½ cup shallots, sliced
- 3 tablespoons sea salt
- 3 tablespoons olive oil
- 4 ounces Cougar Gold White Cheddar cheese
- 1 tablespoon Rosemary, chopped
- 3 quarts water
- Salt and pepper, to taste

Method:

1. Place potatoes into a pot with sea salt and bring to a boil. Lower heat to a simmer and cook until potatoes are fork tender. Strain potatoes and set aside.
2. In a sauté pan over medium heat, add half of the oil and shallots, cook until caramelized.
3. Preheat oven 400°. In a baking dish, toss remaining oil, potatoes and rosemary. Top with caramelized shallots and cheese. Bake for 10-12 minutes, or until the cheese starts to brown.