



Makah Ozette Potatoes with Bacon Cream

 Gluten Free

READY IN



60 min.

SERVINGS



8

CALORIES



354 kcal

SIDE DISH

Ingredients

- 0.3 cup chives chopped
- 4 ounces bacon crisp cooked finely chopped
- 0.3 cup crème fraîche
- 4 pounds fingerling potatoes halved
- 0.3 cup heavy cream
- 1.3 teaspoons kosher salt divided
- 2 tablespoons olive oil extra-virgin
- 0.5 teaspoon pepper divided

- 12 ounces pearl onions red
- 2 tablespoons butter unsalted melted

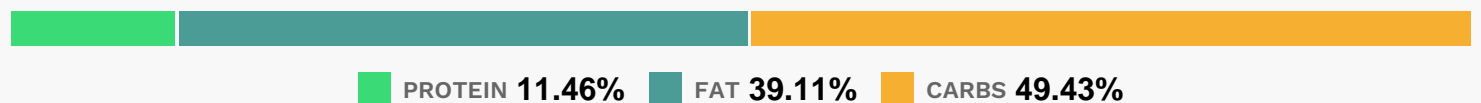
Equipment

- bowl
- baking sheet
- oven
- pot
- hand mixer

Directions

- Preheat oven to 400
- Put potatoes in a pot of salted water. Bring to a boil, then simmer until just tender, 10 to 15 minutes.
- Drain and put in a large bowl. Meanwhile, blanch onions in boiling water 2 minutes; rinse to cool, then peel.
- Add onions, butter, oil, 1 tsp. salt, and 1/2 tsp. pepper to potatoes and stir. Divide between 2 rimmed baking sheets and bake, stirring occasionally, until potatoes are tender and golden brown with crisp edges, about 25 minutes.
- Transfer to a shallow serving dish.
- Beat crme fraiche and heavy cream in a bowl with an electric mixer until stiff peaks form. Stir in chives, bacon, and remaining 1/4 tsp. salt and 1/8 tsp. pepper.
- Top potatoes with bacon cream and gently stir to coat.
- Make ahead: Through step 1 or 2, 1 day, chilled and covered. Bring to room temperature before continuing recipe, and reheat baked potatoes at 375 for 30 minutes before topping with bacon cream. Bacon cream: Up to 2 hours ahead, chilled.

Nutrition Facts



Properties

Glycemic Index:23.47, Glycemic Load:29.91, Inflammation Score:-6, Nutrition Score:15.525217242863%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 2.21mg, Isorhamnetin: 2.21mg, Isorhamnetin: 2.21mg, Isorhamnetin: 2.21mg Kaempferol: 2.22mg, Kaempferol: 2.22mg, Kaempferol: 2.22mg, Kaempferol: 2.22mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 10.28mg, Quercetin: 10.28mg, Quercetin: 10.28mg, Quercetin: 10.28mg

Nutrients (% of daily need)

Calories: 354.22kcal (17.71%), Fat: 15.65g (24.08%), Saturated Fat: 6.5g (40.62%), Carbohydrates: 44.51g (14.84%), Net Carbohydrates: 38.74g (14.09%), Sugar: 4.06g (4.51%), Cholesterol: 34.2mg (11.4%), Sodium: 621.55mg (27.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.32g (20.65%), Vitamin C: 48.66mg (58.98%), Vitamin B6: 0.8mg (40.18%), Potassium: 1109.99mg (31.71%), Fiber: 5.78g (23.1%), Manganese: 0.43mg (21.38%), Phosphorus: 208.14mg (20.81%), Vitamin B3: 3.95mg (19.75%), Vitamin B1: 0.28mg (18.97%), Magnesium: 62.87mg (15.72%), Copper: 0.28mg (14.15%), Selenium: 8.62µg (12.32%), Folate: 46.53µg (11.63%), Iron: 2.06mg (11.45%), Vitamin K: 10.04µg (9.57%), Vitamin B5: 0.93mg (9.35%), Vitamin B2: 0.15mg (8.58%), Zinc: 1.22mg (8.12%), Vitamin A: 307.3IU (6.15%), Calcium: 53.53mg (5.35%), Vitamin E: 0.78mg (5.17%), Vitamin B12: 0.19µg (3.12%), Vitamin D: 0.23µg (1.52%)