




## Raclette With Boiled Potatoes And Quick Pickles Recipe

 Vegetarian  Gluten Free

READY IN



140 min.

SERVINGS



6

CALORIES



201 kcal

SIDE DISH

### Ingredients

- 0.8 cup champagne vinegar
- 6 ounces swiss cheese
- 1 tablespoon kosher salt
- 1.5 pounds potatoes - remove skin red
- 0.5 teaspoon pepper red
- 1 teaspoon sea salt
- 1 teaspoon sugar

- 0.5 cup water
- 2 medium baby carrots red peeled halved sliced into 1/2-inch rounds; or 1 onion, and sliced; or 2 handfuls baby carrots,

## Equipment

- bowl
- sauce pan
- oven
- pot
- grill

## Directions

- Put the vegetables to be pickled in a large heatproof bowl.
- Combine the water, vinegar, sea salt, sugar and pickling spice in a medium saucepan. Bring to a boil over medium-high heat. When the pickling solution is boiling, toss in the cloves and then pour the mixture over the vegetables.
- Let it sit for 1 hour.
- Pour into a glass container with all the liquid, cover and refrigerate. The pickled vegetables will keep for up to 1 month in the fridge.  
For the potatoes: Start a fire in your outdoor grill (unless you have a tabletop electric raclette grill or you plan to broil the cheese in your oven). While the vegetables are chilling in the refrigerator, put the potatoes in a medium pot and cover them with cold water. Bring the water to a boil over high heat. When the water boils, add the kosher salt, and decrease the heat to keep the water at a gentle simmer. Cook just until a potato is tender when pierced with a fork, about 10 minutes.
- Drain the potatoes, and set them aside while you prepare the cheese.  
For the cheese: Sizes of raclette grills can vary, so slice the cheese to fit your raclette. If heating the cheese on an outdoor fire, make sure it has burned down to mostly gray coals with just a little glow of red.  
For serving: Spoon warm boiled potatoes and chilled pickled vegetables onto each plate. Scrape the melted cheese from the grilled and brown surface of the cheese that's been exposed to heat and eat this melting bit of cheese with a bite of the potatoes.  
Try out more French Fare on Food Republic: [Simple Tomato Tart Recipe](#)
- [Tomates Farcies Recipe](#)
- [The Ultimate Onion Tart Recipe](#)

# Nutrition Facts

PROTEIN 19.87% FAT 40.73% CARBS 39.4%

## Properties

Glycemic Index:16.18, Glycemic Load:0.58, Inflammation Score:-6, Nutrition Score:9.6121739045433%

## Flavonoids

Quercetin: 0.74mg, Quercetin: 0.74mg, Quercetin: 0.74mg, Quercetin: 0.74mg

## Nutrients (% of daily need)

Calories: 200.67kcal (10.03%), Fat: 8.98g (13.81%), Saturated Fat: 5.2g (32.53%), Carbohydrates: 19.54g (6.51%), Net Carbohydrates: 17.46g (6.35%), Sugar: 2.3g (2.55%), Cholesterol: 26.37mg (8.79%), Sodium: 1631.89mg (70.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.85g (19.71%), Calcium: 268.62mg (26.86%), Phosphorus: 235.72mg (23.57%), Potassium: 559.22mg (15.98%), Vitamin A: 752.32IU (15.05%), Vitamin B12: 0.86µg (14.27%), Selenium: 9.17µg (13.1%), Vitamin C: 9.99mg (12.11%), Vitamin B6: 0.22mg (10.98%), Zinc: 1.64mg (10.94%), Manganese: 0.19mg (9.35%), Magnesium: 36.32mg (9.08%), Copper: 0.18mg (8.88%), Fiber: 2.08g (8.33%), Vitamin B2: 0.12mg (7.29%), Vitamin B3: 1.36mg (6.79%), Vitamin B1: 0.1mg (6.43%), Folate: 23.91µg (5.98%), Iron: 1.07mg (5.95%), Vitamin B5: 0.45mg (4.53%), Vitamin K: 4.17µg (3.98%), Vitamin E: 0.25mg (1.63%)