

Potato Skins for the Super Bowl

*Sara Moulton - Associated Press
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Servings: 8

FOR THE DIP

*1 cup onion, finely chopped
1 1/2 tablespoons olive oil
5 ounces baby kale, coarsely chopped
2 ounces light cream cheese
1 1/2 ounces Parmigiano-Reggiano
cheese, finely grated
1 container (8 ounce) sour cream
1 tablespoon jalapeno pepper with the
ribs & seeds (or to taste)
2 teaspoons fresh lemon juice
Kosher salt*

FOR THE POTATO SKINS

*3 pounds russet potatoes
1 head (two-inch) garlic
6 tablespoons unsalted butter, softened
2 tablespoons fresh rosemary, finely
chopped
Kosher salt*

Preparation Time: 1 hour

Make the dip: In a large skillet, cook the onion in the oil over medium heat until golden, about 8 to 10 minutes, stirring occasionally. Add the kale. Increase the heat to medium-high. Cook, stirring, until all of the kale is wilted, 2 to 3 minutes. Remove the pan from the heat.

Add the cream cheese and Parmigiano-Reggiano cheese. Stir until the cream cheese is melted. Transfer the mixture to a bowl.

Add the sour cream, jalapeno pepper, lemon juice and salt, to taste. Cover. Chill for at least one hour.

Make the potato skins: Preheat the oven to 400 degrees. Prick each potato several times with a fork and arrange them on a rimmed sheet pan. Cut off and discard the top quarter of the garlic head. Wrap the garlic in foil and add it to the sheet pan. Roast the potatoes and garlic in the lower third of the oven until the potatoes are very tender and the garlic is very soft, about one to one and one-half hours. (The garlic may be done before the potatoes.)

Remove the sheet pan from the oven. Let the potatoes and garlic cool for 15 minutes. Increase the oven temperature to 425 degrees,

Cut the potatoes in half lengthwise and then each half in thirds lengthwise. Scoop out the flesh (reserving it for another use) and leaving a 1/4-inch thick layer of potato on the skin.

Into a small bowl, squeeze out the garlic. Add the butter, rosemary and 1/2 teaspoon of salt to the bowl. Mash and mix well using a fork.

Arrange the potato wedges on the sheet pan, skin side down. Divide the garlic butter evenly among the top sides of the wedges, spreading it to coat all of the surfaces. Bake the wedges on the lower third of the oven until golden and crisp, about 18 minutes.

Sprinkle lightly with salt. Let cool briefly on a rack before serving.

Per Serving (excluding unknown items): 320 Calories; 19g Fat (51.2% calories from fat); 6g Protein; 34g Carbohydrate; 3g Dietary Fiber; 40mg Cholesterol; 67mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.