



BAKED POTATO
POPPERS

Trefethen

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POTATO INGREDIENTS

24 mini butterball potatoes
8 Tbsp unsalted butter
3 Tbsp Trefethen extra virgin olive oil
salt and pepper to taste

OPTIONAL TOPPINGS

4 slices bacon, fried and chopped
1/2 cup cheddar cheese, shredded
2 Tbsp chopped chives
2 jalapeños, deseeded & chopped
sour cream

PROCEDURE

1. Preheat oven to 425F.
2. Wash the potatoes well. Cut a thin slice off each potato. This will become the bottom and keep the potato from rolling away. Then with the cut side down on the table, slice the potatoes in quarter-inch cuts in a fan shape. DO NOT slice all the way through the potato, only about 3/4 of the way down.
3. Thinly slice the butter and add in between the cuts of potato. You can also add a bit of olive oil if you prefer. Add salt and pepper to taste.
4. Bake for 25-30 minutes depending on the size of your potato. Be sure to cook until potatoes are tender all the way through.
5. Serve alongside suggested toppings and enjoy as a tailgate snack or hors d'oeuvre.

TREFETHEN WINE PAIRING

Cabernet Sauvignon: *Ripe, focused flavors of cherry, boysenberry, and black currant with soft notes of cedar, bay leaf, and a savory earthiness. On the palate, this wine has a fruit-driven entry balanced with firm tannins that give way to a lush, lingering finish.*