



Total Locals Club

Recipes for pairing with Total Locals
Club October 2015 Selections

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Chorizo Stuffed Mini Potato Skins

Servings: makes 36 bite size appetizers. Pair with 2014 Bodkin The Hill & Vale Zinfandel.

Ingredients:

- 18 Small Red Baby Potatoes
- 3 Tbsps. Olive Oil
- ½ tsp Salt
- 1 cup Finely Diced Chorizo Sausage
- ½ cup Finely Chopped Onion
- 2 cloves Minced Garlic
- ¾ cup grated Parmigiana Regiano
- 10 Pimento-stuffed Olives, finely chopped
- 2 Tbsps. Chopped Fresh Cilantro

Directions:

Preheat oven to 400 degrees

Cut potatoes in half. Cut a little slice off the bottom of each half so it will sit flat. Scoop out the potato flesh with a melon baller or teaspoon, leaving a ½-in shell. Sprinkle with salt and toss potatoes with half the oil. Arrange in one layer, cut side up on a baking sheet and bake for 15 minutes. Turn potatoes over and bake for another 10 minutes, or until lightly browned. Meanwhile, in a skillet saute chorizo in remaining oil until lightly brown. Remove from skillet to drain on a paper towel. Discard all but 2 Tbsps. fat from the pan, add onion and cook until translucent, about 5 minutes. Add garlic and cook 1 minute. Stir in chorizo, bread crumbs, cheese, olives, cilantro, and salt and pepper to taste. Spoon mixture into baked shells and bake for 10 minutes or until heated through. Top each half with a cilantro leaf (optional).

