

# ROASTED POTATO ACCORDIONS

Ingredients	Amounts
Medium russet or yellow flesh potatoes	24
Thinly sliced lemons, prosciutto and garlic	As needed
Salt and pepper	As needed
Olive oil	As needed

## Method

1. Cut each potato across its width into ½-inch-thick slices, stopping ½ inch before the bottom so that the slices are still joined at the base. Insert 1 lemon, prosciutto or garlic slice into each cut. Place potatoes in roasting pan, season with salt and pepper and drizzle with oil. Roast in 400°F oven about 1 hour or until golden and tender. Serve with Sun-Dried Tomato Tapenade\*, Greek Feta Dip\*\*, or Chimichurri Sauce\*\*\*.

Yield: 24 servings

\* To make Sun-Dried-Tomato Tapenade, combine 1 cup chopped sun-dried tomatoes, ¾ cup lemon-flavored olive oil and ¼ cup capers. (Yields 2 cups)

\*\* To make Greek Feta Dip, in food processor, purée 2/3 lb feta cheese, 1 1/3 cups Greek-style yogurt and 3 tablespoons fresh dill. Season with salt and white pepper. (Yields 2 cups)

\*\*\* To make Chimichurri Sauce, in blender or food processor, process 6 cups loosely packed cilantro leaves, 1 cup vegetable oil, ½ cup garlic cloves, 1/3 cup dried oregano leaves, 1 tablespoon salt, 1 tablespoon red wine vinegar and 2 teaspoons black pepper to a coarse purée. (Yield 2 cups)