

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)