



GOURMET LOADED POTATOES

Ingredients *[Serves about 30, as a side dish]*

- 10 lbs of Russet potatoes, peeled and quartered
- 1/2 lb of thinly sliced pancetta
- 1 1/2 cup of heavy cream, with extra just in case
- 1 7.5 oz package of crème fraîche
- 1 3-ounce package of cream cheese
- 6 tablespoons of butter (1 1/2 sticks)
- 1 cup shredded extra sharp cheddar cheese
- 1/4 cup diced fresh chives
- 1 tablespoon ground white pepper
- 1/2 tablespoon salt (seasoned salt preferred)

Equipment

- Large bowl or strainer for holding the cooked potatoes
- Electric mixer

Preparation

1. Prepare the potatoes by submerging them in cold water in a large pot on medium-high heat. Add salt to the water and bring the pot to a boil uncovered. When you get to a rolling boil, reduce heat to simmer and cook for 10 minutes, covered. At the end of the 10 minutes, try piercing a potato with a fork. If it goes straight through, it's done. If not, cook another 4-5 minutes and check again.
2. While the potatoes are cooking, heat oil in a pan in medium heat and cook the pancetta. You're looking for a total crisp, nothing undercooked or limp. This cooking time will change depending on your pan, heat, and if you used any oil to help cook. Remove from the heat and pat dry any excess oil or grease with a paper towel.
3. Drain the potatoes from the pot completely and set them aside. Put the pot back onto the stove.
4. Add ingredients into the pot in this order: butter, crème fraîche, cream cheese, heavy cream. Grab the cooked pancetta and crumble it as much as possible. Then add the potatoes back into the pot. By the time the potatoes get into the pot, the butter should be completely melted and the cream cheese should as well.
5. Add the pepper, chives, cheddar, and the remaining salt.
6. Blend all ingredients together with a hand mixer starting with the lowest speed and progressively working to medium, about 5 minutes. When everything is well mixed, check the consistency. If it's not whipped and/or enough, add 1/3 cup of heavy cream and continue mixing for another minute. Serve warm and enjoy!

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