



Makah Ozette potatoes with bacon cream

SERVES 8 | 1 HOUR

The bacon cream melts to give the potatoes a rich, salty glaze.

- 4 lbs. Makah Ozette or fingerling potatoes, halved if large
- 12 oz. red pearl onions
- 2 tbsp. unsalted butter, melted
- 2 tbsp. extra-virgin olive oil
- 1¼ tsp. kosher salt, divided
- ½ tsp. plus ⅛ tsp. pepper, divided
- ¼ cup each crème fraîche and heavy cream
- 1 bunch chives, chopped (¼ cup)
- 4 oz. bacon, cooked until crisp, then finely chopped

1. Preheat oven to 400°. Put potatoes in a pot of salted water. Bring to a boil, then simmer until just tender, 10 to 15 minutes. Drain and put in a large bowl. Meanwhile, blanch onions in boiling

water 2 minutes; rinse to cool, then peel.

2. Add onions, butter, oil, 1 tsp. salt, and ½ tsp. pepper to potatoes and stir. Divide between 2 rimmed baking sheets and bake, stirring occasionally, until potatoes are tender and golden brown with crisp edges, about 25 minutes. Transfer to a shallow serving dish.

3. Beat crème fraîche and heavy cream in a bowl with an electric mixer until stiff peaks form. Stir in chives, bacon, and remaining ¼ tsp. salt and ⅛ tsp. pepper.

4. Top potatoes with bacon cream and gently stir to coat.

Make ahead: Through step 1 or 2, 1 day, chilled and covered. Bring to room temperature before continuing recipe, and reheat baked potatoes at 375° for 30 minutes before topping with bacon cream. Bacon cream: Up to 2 hours ahead, chilled.

PER SERVING 319 CAL., 39% (126 CAL.) FROM FAT; 7 G PROTEIN; 14 G FAT (6.6 G SAT.); 43 G CARBO (3.9 G FIBER); 370 MG SODIUM; 29 MG CHOL.