

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Curried Stuffed Potatoes

Similar to Recipe in Chile Pepper Magazine, November, 2009

Curry and potatoes pair up well, as in Batata Bhaji or Bangala Dumpa Upma Kooru. (Great Names!) This dish tastes just as good, and is easier to make...

2 medium russet potatoes

½ Tbsp butter

2 Thai or Serrano chiles, minced

1 Tbsp minced garlic

½ Tbsp garam masala (curry) powder

½ tsp turmeric powder

½ tsp ground ginger

¼ cup chopped cilantro leaves

1 tsp kosher salt

1 Tbsp plain yogurt

freshly ground black pepper

Heat oven to 400° F. Wrap potatoes in foil and bake for 50 minutes. (Or cook potatoes, unwrapped, in microwave for 8 minutes; don't forget to poke some holes in the skin with a fork, or the taters might explode!)

While potatoes are cooking, place a small skillet over medium heat and melt the butter. Add minced chiles, garlic and spices down through ginger to the skillet; cook for about 3 minutes, or until fragrant and garlic softens. Remove from heat and reserve for later.

Remove potatoes from oven and raise temperature to 450° F. When potatoes are cool enough to handle, split lengthwise and scoop out some of the flesh, leaving sturdy bowls. Put scooped flesh into a mixing bowl with the chile-spice mixture, most of the cilantro, salt, yogurt and pepper. Blend stuffing thoroughly, then spoon back into potato skins. Place on a baking sheet and bake another 10-12 minutes; serve hot, garnished with remaining cilantro.

Yield: Four servings; scales up very easily!

Preparation time: 10 minutes

Cooking time: 1 hour

