

*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

