

PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

IRISH POTATO BITES

20 red potatoes, small (golf ball size)	1 tablespoon butter, melted
½ cup corned beef	1/8 teaspoon salt
¼ cup cheddar cheese, shredded	Sour cream, optional

1. Fill a large pot with water and bring it to a boil. Add potatoes and boil until fork tender.
2. Preheat oven to 400 degrees F.
3. Once potatoes are cooked and have cooled, cut each one in half and cut a small slice off of rounded end so that the potato can sit up.
4. Scoop out the inside of each potato half, leaving a small rim around the outside of the potato. Save the potato flesh inside a bowl.
5. Add cheese, corned beef, and butter to the bowl with the saved potato insides. Salt mixture to taste. Also sprinkle some salt over the potato halves.
6. Scoop mixture into potato halves and then place them on a baking sheet.
7. Place baking sheet in oven for 10 minutes.
8. Remove from oven and serve with a dollop of sour cream.

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