



Salt Crusted Potato Nachos

SERVES 4

If I had to choose my last meal it would be nachos. It is truly my favorite food. These potato nachos are a close second to the traditional tortilla chip nachos, and if you make these at a party, you'll be the hero. It sounds a bit strange to add so much salt to the water, but you must allow all the water to evaporate, giving the potatoes a salty coating. Cover them with your favorite nacho toppings and watch them disappear in minutes!

INGREDIENTS

2 pounds evenly sized new potatoes or fingerling potatoes

2 tablespoon Sea Salt (or Kosher Salt)

1 1/2 cups grated Cheddar cheese

1 cup black bean salsa (home-made or from a jar)

4 ounces goat cheese, crumbled

1/2 cup sour cream

1/2 cup chopped cilantro

PROCESS:

To make potatoes, put the potatoes in a wide, shallow pan in which they fit in a single layer. Add 2 tbsp. of salt and 4 cups cold water (just enough to cover potatoes). Bring to a boil and leave to boil rapidly until the water has evaporated. Preheat oven to 350 degrees. Test potatoes with the tip of a knife to make sure they are cooked through. If not, add a bit more water and boil until it has evaporated. Gently "smash" each potato to give them a flatter surface for the toppings. Place potatoes in a shallow baking dish or ovenproof platter. Top with Cheddar cheese and place dish in oven. Cook for 8-10 minutes, until cheese is melted. Remove from oven and top with salsa, goat cheese, sour cream, and cilantro.

Note: You can add anything you want to these "nachos", including shredded beef or chicken, tomato salsa, or different cheeses.