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# Pilgrim Potato Boats

- 12 large red potatoes, sliced in half lengthwise
- 1 Tbsp. olive oil
- ½ cup sour cream
- 2 Tbsp. butter
- 2 Tbsp. chives, finely diced
- 1 Tbsp. Italian parsley, finely chopped
- 1 zucchini, sliced and cut into 12 thin strips
- 3 large carrots, cut into 12 thin strips
- Poppy seeds for sprinkling
- Toothpicks
- Melon baller or small spoon
- Salt and pepper to taste



1. Preheat oven to 350°F. Place sliced potato halves in a bowl and toss with olive oil. Transfer potatoes to a baking sheet and turn them cut-side down. Bake until potatoes are fork tender, about 20 to 25 minutes. Remove baking sheet from oven and allow potatoes to cool slightly.
2. While potatoes are still warm, scoop out the center section using a melon baller or small spoon. Leave about ¼ to ⅛ inch around outside edge of potato. Place all potato centers in a medium mixing bowl with butter, and mash together until butter is completely melted. Mix in sour cream and herbs until smooth. Season to taste with salt and pepper.
3. Scoop spoonfuls of potato mixture back into boat shells with a spoon.
4. Use toothpicks to skewer through the top and bottom of the zucchini and carrot strips to form the sails. Insert a toothpick sail into each potato half. Sprinkle tops with poppy seeds. Serve potato boats warm or at room temperature.

Makes 24 boats