

Cream Cheese Stuffed New Potatoes

Amount	Measure	Ingredient - Preparation Method
24		bite sized new potatoes, tiny sliver cut off end so it will stand - scrubbed
5	ounces	soft garlic herb cheese
4	tablespoons	butter - softened
1/3	cup	whipping cream
		freshly ground black pepper
		fresh parsley - chopped

In a large pot with plenty of salted water, boil the potatoes until they are fork-tender, about 10 to 12 minutes. Drain and let potatoes cool until you can handle them.

With a melon baller, remove a scoop from each potato. Combine the cheese, butter and cream. Add salt and pepper as needed. Spoon or pipe mixture into potatoes.

Garnish with parsley.

Stand potatoes on end to serve.