

Breakfast Fingerlings

Courtesy of Carole's Creations

Prep Time: 12 minutes

Cooking Time: 20-30 minutes

Serves: 4

CChints: Fingerlings are a little more expensive and can run \$3.00 a pound. They can come in different colors but they will be long and finger-shaped. They are fun, good and add interest to your meal's presentation.



- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 1.5 pounds fingerling potatoes, rinsed
- 1 medium yellow or white onion, chopped
- 4 slices of bacon, cut into 1 inch strips,
- 1 teaspoon garlic salt
- 1 teaspoon kosher salt
- Dash of fresh black pepper
- 2 tablespoons chopped fresh oregano
- 2 tablespoons chopped fresh chives

You will need a large heavy pan like a Dutch oven or cast iron pot with a lid for this recipe.

Wash the potatoes but do not take off the skin or dry them. The moisture will help to start the steaming process. Put the pan over medium heat and add the butter and oil. Add the potatoes and onions and toss to coat. Separate the bacon pieces and scatter them around in the pan. Sprinkle in the garlic, salt and pepper. Reduce the heat to low and cover the pan.

Let them cook for 20 – 30 minutes. The time will depend on the size of the potatoes, so start checking them at 10 minutes and check to see if the bacon is done. If it is, remove them from the pan and drain on paper towel. Occasionally, lift the lid slightly and quickly to give it a quick stir and put the lid back on. Try not to let out too much steam.

During this time you can start the rest of your breakfast items. You want to time it so that everything is ready at the same time.

When they are fork tender remove the pan from the heat and let them steam for another 5 minutes. Remove the lid, toss in the herbs and transfer to a serving bowl.