

## ***New Potatoes with Cheese Topping***

Courtesy of Carole's Creations

Prep Time: 20

Cooking Time: 10

Serves: 6 whole new potatoes

***CChints:*** Boursin cheese can be found in the deli section of most supermarkets with the other nice cheeses. New potatoes come in several sizes from as small as a golf ball to as large as an orange. You can buy a lot of little ones and people can have more than one or you can buy one good sized one per person. Just make sure they are all the same size so they cook evenly.



4-6 new potatoes, washed

5 ounce package reduced-fat Boursin cheese

1/2 teaspoon garlic salt

4 tablespoons reduced fat sour cream

1-2 tablespoon 2% milk or Half and Half

Freshly ground black pepper

1/2 stick butter

Optional : finely chopped fresh chives

In a separate bowl, combine the cheese, garlic salt and sour cream. You want the cheese mixture to be firm and not runny so add half of the milk slowly. You can add more milk if needed but you want the texture to be firm. If serving immediately, leave out at room temperature until the potatoes are ready. If not serving soon, put in the refrigerator in a sealed container.

Wash potatoes first and then you can cook the potatoes in 2 different ways.

1) Put the potatoes in a large pot. Fill the pot with water to cover the potatoes and add salt to the water. Boil the potatoes until they have just reached fork tender, about 8 - 10 minutes. Drain and keep warm until you are ready to serve.

2) Prick each potato several times with a fork. Place in a microwaveable container and put on the cover, but leave an opening for the steam to vent. Microwave on high for 3 minutes and carefully open the container and test for doneness. They will be very hot, so protect your hands by folding over a paper towel and press on the potatoes to see if they are done. If they are not done, cover and microwave for 2 minutes and test again.

Depending on the size of the potatoes, you may need to do this again.

Put the potatoes on a serving platter. Butter the butter with a knife on a serving plate and put a spoon in the cheese mixture. When serving, open each potato and top with butter and the cheese mixture. Garnish with chives.