Macaire Potatoes with Chevre and Basil

Chef Aran Essig, University of Northern Colorado

Yield 10  4oz servings

2.25 Lb Colorado Centennial or Russet Variety Potatoes
2oz   Butter
.75 oz  Basil  (chopped)
4oz   Haystack Mountain Chevre Cheese
TT    Salt
TT    White Pepper

1. Bake potatoes till tender
2. Remove pulp while still hot
3. Mash potatoes with whole butter, chopped basil and cheese
4. Form into cakes
5. Fry in clarified butter to brown