



GREEN POTATOES

2 cups fresh basil leaves

2 pounds potatoes - a starchy variety, such as Yukon Golds, work best and have optimum flavor

3/4 - 1 cup parmesan cheese, grated or shredded

1 cup half and half

Bring 2 quarts of salted water to a boil in a large pot and prepare a bowl with ice water. Blanch basil in boiling water for 15 seconds, remove with a slotted spoon and add to the ice bath to set the bright green color. Set aside. Dice or quarter potatoes and bring to a boil in the same pot of water used for the basil (with skins on, if you like) cooking until tender. Drain potatoes then return them to the pot and cover to steam out any remaining moisture. Meanwhile: In a small saucepan bring the half & half and cheese to a simmer. Pulse the cheese mixture along with the basil in a blender or food processor until well-blended. Mash the potatoes (I prefer doing so by hand) then add the basil/cheese mixture and mix well. Transfer to a serving dish, then top with a sprinkling of Parmesan and garnish with a spring of fresh basil if desired. Serves 4-5.

Adapted from a recipe by Rebecca Kessler.