



Bacon Wrapped Potato Bites

From the kitchen of B.J. Thompson

Note** **These tasty treats can be served with dips. I have provided three suggestions at the end of this recipe.**

2	small Russet potatoes
1/8 C	extra virgin olive oil
1/2 t	garlic powder
1/2 t	onion powder
1/2 t	basil leaves
1/2 t	oregano
1/2 t	dill weed
1/2 t	parsley flakes
1/2 t	red pepper flakes
1/2 t	ground celery seed
1/2 t	salt
1/2 t	black pepper
11 pieces	bacon

1. Preheat the oven to 400°F. Line a baking sheet with parchment paper.
2. Wash & pat dry the potatoes.
3. Cut each potato into 16 equal sized pieces as follows: Quarter the potato; cut each piece in half; and then cut each of those pieces in half. Put them into a large mixing bowl.
4. Mix the olive oil and all the spices in a small mixing bowl until they are very well blended. Pour over the potatoes using a spatula to scrape out all the spices. Stir until the potatoes are evenly coated.
5. Cut each piece of bacon into thirds. Wrap each piece around a potato bite securing it with a toothpick. Arrange the bites on the baking sheet (making sure they are not touching each other.)
6. Bake for 20 minutes. Turn the pieces over and cook for an additional 15 minutes until the potatoes are tender and the bacon is crispy.
7. Serve with dipping sauce.



Suggested Dips

Spicy Honey Mustard Dip

Combine 1 C mayonnaise, $\frac{1}{4}$ C Dijon mustard, $\frac{1}{4}$ C honey, 2 T Keens mustard and $\frac{1}{2}$ t cayenne pepper. Mix well.

Oniony Dip

Combine $\frac{1}{2}$ C sour cream, $\frac{1}{2}$ C mayonnaise, 1 T dehydrated minced onions, 1 T freeze dried chives and $\frac{1}{2}$ T dill weed. Mix well.

Warm up **Tostitos Salsa Con Queso** sauce.