



LAWER
ESTATES

Crispy Potato Skins

It's March Madness and time to get the gang over to watch the games. Get friends and family together and cheer your team on from the comfort of home. No lines at the snack counter, no hard seats or that obnoxious fan who won't shut up (*unless you invited that one friend.*) Win or lose, this perennial champion of comfort food won't let you down, plus it's a great way to use leftovers from St. Patrick's Day festivities.

Pair it with our Lawer Estates Syrah and it's a slam dunk.

Cheers!

Betsy & David Lawer



Crispy Potato Skins

(pairs with Lawer Estate Syrah)

Ingredients:

- 6 large potatoes
(we used Yukon Gold)
- 1/4 cup olive oil
- 3 Tbs. Mayonnaise
- 3 tsps. Dijon mustard
- 1/3 lb. sliced corned beef
- 1 cup grated Irish cheddar
- 1/2 pint of deli coleslaw (or make your own!)
- 4 scallions (thinly sliced)
- Green pepper hot sauce

Preparation:

Scrub and prick the potatoes and then bake them for 45 minutes to an hour in a 425 degree oven. Mix the mayo and the mustard in a small bowl. When the potatoes are cool enough to handle, cut them in half lengthwise, scoop most of the flesh out of the skins and reserve for another use (maybe our Irish Potato Soup?).

Brush both sides of the potato skins lightly with olive oil, cut them into triangles (3 or 4 per potato half) and arrange them on a sheet pan. Bake the skins for 10 minutes in a 400 degree oven until they're golden brown and crispy.

Remove skins from oven, put a dab of the mayo/mustard mixture, a slice of corned beef, and a teaspoon of cheddar on each triangle. Pop them under the broiler until the cheese is melted (approximately a minute); remove from the oven and top each triangle with a teaspoon of coleslaw and a few shakes of hot sauce. *Garnish with sliced scallions and enjoy with a glass of Lawer Syrah!*



www.lawerestates.com

When Lisa Lawer Post isn't cooking and pairing Lawer wines, she's runs *The New Victory Theater* for children and families in NYC, and lives with her husband in Westchester County, New York.