

# Guy Fieri

## MCALISTER POTATOES

Courtesy Guy Fieri

3lb Baby Yukon potatoes  
2 ea Yellow onions, diced  
3/4 lb Bacon, diced  
2 T Kosher salt  
1 t Black pepper  
1 c Sour cream  
1/2 c Pepadews, chopped  
4 T Olive oil  
3 T Parmesan cheese  
1/4 c White wine

In small mixing bowl combine sour cream, pepadews, and white wine. Mix thoroughly and refrigerate for 1 hour.

In large stock pot add water, salt and potatoes set heat on high and boil until fork tender.

In a large sauté pan over medium heat cook bacon and sauté onions until caramelized. Remove bacon and onions from pan on to a paper towel to absorb grease, keep warm on platter, and leave remaining fat in pan.

When potatoes are fork tender, drain, and with clean kitchen towel palm smash the hot potatoes to approximately 1/3" thick.

Reheat fat in sauté pan and add 2 T of olive oil. Heat to medium and place potatoes in oil and brown on both sides, then transfer to onion and bacon platter. Repeat until all potatoes are cooked crispy.

Top potatoes with parmesan cheese and then with sour cream mixture.



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