

ALI'S KITCHEN

Marsala Spiced Baby Potatoes Are Incredibly Flavorful

Rich and spicy, the dish offers the comfort and warmth that this Wisconsin girl craves!

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

It's cold in my little corner of the world! When the temperature dips below zero, I tend to crave warm comfort foods.

Potato soups, creamy mashed potatoes with beef roasts and dishes that give a bit of spicy heat all grace

our table to warm us throughout the winter months.

Rich, spicy and incredibly flavorful, these Marsala Spiced Baby Potatoes offer the comfort and warmth this Wisconsin girl looks for!

continued on pg. 70



Ingredients: Marsala Spiced Baby Potatoes*

- 2 pounds baby potatoes
- 2 tbsp. coconut oil
- 2 tsp. ginger
- 1/2 tbsp. turmeric powder
- 1/2 tbsp. coriander seeds
- 1/2 tsp. ground coriander
- 1 tsp. cumin seeds
- 1 tbsp. cumin powder
- 1 tbsp. curry powder
- 1 1/2 tbsp. garam masala
- 1 tsp. red chili powder. Add or cut back on chili powder depending on taste.
- 2 tsp. cloves
- 2 tsp. mustard seeds
- 1 tsp. salt. Add or cut back based on taste
- 1 tbsp. chopped garlic
- 1/2 yellow onion, diced
- Juice of 1/2 fresh lemon
- 1/2 cup fresh cilantro cleaned and chopped

*If baby potatoes aren't readily available, feel free to quarter bigger red potatoes for this recipe.



Ali's Kitchen . . .
continued from pg. 69



DIRECTIONS

Place the potatoes into a large pot, add a good amount of salt (approximate 1 to 2 tbsp.) and fill with enough water to cover the potatoes. Boil until fork tender.

While the potatoes are boiling, place the coconut oil and spices (ginger, turmeric, coriander seeds, coriander, cumin seeds, cumin powder, curry powder, garam masala, chili powder, cloves and mustard seeds) into a large frying pan.

Heat for about 30 seconds until slightly toasty and fragrant. Add the salt, garlic and onion to the pan and

fry until the onions are just beginning to brown. Be careful not to burn the garlic.

Drain the potatoes well and add to the spices in the frying pan. Turn down the heat to low/medium, stir to coat the potatoes with the spices and continue to fry for about 5 minutes.

Remove the pan from heat, drizzle the potatoes with a squeeze of fresh lemon juice, sprinkle with fresh cilantro and serve hot.

Enjoy! **BCT**

Find more recipes at www.LifeOnGraniteRidge.com

ADVERTISERS INDEX

AbbyBank47
 Advanced Farm Equipment2
 Altmann Construction Company, Inc.27
 Baginski Farms Inc.25
 Big Iron Equipment.....41
 Bula Potato Farms, Inc.46
 Bushmans’ Inc.3
 Central Door Solutions14
 Chippewa Valley Bean Co.32
 Colorado Certified Potato Growers ..35
 Compeer Financial.....9
 David J. Fleischman Farms.....61
 Fencil Urethane Systems10
 Gallenberg Farms30
 GLC Minerals22
 Hansen-Rice Inc.21
 Heartland AG Systems31
 Jay-Mar, Inc.....34
 John Miller Farms19
 J.W. Mattek17
 Kartechner Brothers36
 Kitchen Farms Inc.51
 Lockwood Mfg.23
 M.P.B. Builders, Inc.16
 Mid-State Truck24
 National Potato Council.....71
 Nelson’s Vegetable Storage Systems Inc.20
 Norika America, LLC.....52
 North Central Irrigation53
 North Dakota State Seed49
 Nutrien Ag Solutions45
 Nutrien Ag Solutions Great Lakes...11
 Oasis Irrigation72
 Rhinehart Metal Buildings, Inc.39
 Rhinelander Ag Research Station ...54
 Riesterer & Schnell13
 Rine Ridge Farms28
 Roberts Irrigation15
 Ron’s Refrigeration40
 Ruder Ware57
 Rural Mutual Insurance58
 Sally Suprise Agency, Rural Mutual Insurance70
 Sand County Equipment.....29
 Schroeder Brothers Farms.....7
 Sunnydale Farms44
 Swiderski Equipment.....55
 T.I.P.33
 Vantage North Central.....38
 Vine Vest North18
 Volm Companies.....5
 Warner & Warner.....60
 WPVGA Subscribers.....48
 WPVGA Support Our Members.....64
 WSPIA.....66

#1 FARM INSURER IN WISCONSIN

Rural Mutual
 Insurance Company

Rural Mutual has been protecting Wisconsin farms, families and businesses for 85 years. You may know us as the #1 farm insurer in Wisconsin but we also offer competitive rates in home, auto, business and life insurance.

Call me for a quote! Sally Suprise | ssuprise@ruralins.com | 715-498-4800