



Apple Brandy Maple-Glazed Potatoes

Spirited with triple apple flavors

2 pounds red potatoes, chopped
5 Tablespoons apple cider vinegar
4 Tablespoons apple brandy maple syrup
2 Tablespoons unsalted butter
2 Tablespoons olive oil
Salt; ground black pepper to taste
2 red Gala apples, cored, chopped
4 green onions, chopped
1 Tablespoon fresh thyme leaves
Salt; ground black pepper; ground chipotle red pepper to taste

Place chopped potatoes in large cooking pot; cover with salted water; bring to a boil; reduce heat; cook for 15 to 20 minutes or until potatoes are partially cooked.

Preheat oven to 350 degrees F. Line large shallow baking pan with foil.

Meanwhile, in small bowl, stir apple cider vinegar and apple brandy maple syrup. Set aside.

Remove potatoes from heat; drain off water; return potatoes to pot; stir in butter and oil; sprinkle with salt and black pepper as desired. Stir in chopped apple; toss with potatoes; spread apples and potatoes in single layer in prepared baking pan. Drizzle vinegar mixture over; toss to coat.

Bake in 350-degree F oven for 10 to 20 minutes until potatoes and apple are fork tender and lightly glazed. Toss once during baking.

To Serve: Sprinkle potatoes and apples with green onions and thyme leaves. Sprinkle to taste with salt, ground black pepper; and ground chipotle peppers. Serve warm. Makes 6 to 8

Recipe Inspired by: <http://www.geniuskitchen.com/recipe/maple-glazed-new-potatoes-459467#activity-feed>

About the Recipe: The warm potatoes nestle with sweet tasting, roasted apple chunks that are covered with an infused apple brandy maple syrup and adding a splash of apple vinegar brightens the flavors. A light dusting of ground chipotle peppers enhances a spicy smoked flavor. What a wonderful infusion of flavors!