

## *Asian Shiitake, Bell Pepper & Sesame Potato Boats w/ Sake Reduction*

Scrub, then bake in jacket 10 medium Russet Potatoes  
Cool, cut into quarters  
Remove 2/3 of the cooked potato center, leaving tidy 'boat shell'

### Seasoning Blend

- Saute in 2 TSP Vegetable Oil, 2 cups Leeks, diced
- 2 Red Bell Peppers, seeded and diced
- 3/4 cup Shiitake Mushrooms, diced;
- 1 TBSP Ginger puree
- 1 TBSP EACH Cumin, Coriander, Sea Salt

Mix cooked potato into seasoning blend, mashing together with clean hands

Portion this filling back into 'boats'

Cover with tinfoil and bake for 18-20 minutes in 325 degree oven until heated through

Garnish plate with sake reduction (1 cup Sake, reduced to 1/3 cup) and sprinkle each boat with Black Sesame Seeds

