

Stuffed Baby Yukon Potatoes

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Bake one dozen small, walnut size or a little larger, baby potatoes. Yukon or red potatoes will be very nice. When very tender, remove from oven. While still hot, scoop most of the potato from the inside using a grapefruit spoon and place in a bowl. Leave a nice rim of potato so the skins don't fall apart. Mash the potato filling with Tofu Mayonnaise and a little soy milk until creamy. Add some chopped chives or dill and salt to taste. Scoop mashed potato back into the skins, a little rounded. Place on a baking sheet under the broiler until hot and nicely browned on top. Serve piping hot.