

BRIGHT-BLACK FINGERLING POTATOES WITH FRESH PLUM-TOMATO KETCHUP

“Blackening is a Cajun cooking technique that involves coating food with a mixture of dried herbs and spice. The herb and spice blend in this recipe turns run-in-the-mill potatoes into flavor bombs”.

8 to 10 servings

INGREDIENTS FOR THE POTATOES:

- ✓ 4 pounds fingerling potatoes, washed, scrubbed, dried with a clean towel, and halved lengthwise
- ✓ 3 tablespoons extra-virgin olive oil
- ✓ 1 tablespoon paprika
- ✓ 1 teaspoon onion powder
- ✓ 1 teaspoon garlic powder
- ✓ 1 teaspoon chili powder
- ✓ 1 teaspoon ground cumin
- ✓ 1 teaspoon ground coriander
- ✓ Pinch of cayenne, or more to taste
- ✓ 3 tablespoons minced fresh thyme
- ✓ 1 1/2 teaspoon fine sea salt
- ✓ 1 teaspoon freshly ground white pepper
- ✓ Plum-Tomato Ketchup

DIRECTIONS FOR THE POTATOES:

- Preheat oven to 450 degrees F.
- In a large bowl, combine the potatoes and 1 tablespoon of the oil. Toss well to coat.
- Arrange the potatoes, cut side down, on two parchment-lined baking sheets, and roast for 20 minutes, stirring after 10 minutes.
- While the potatoes are roasting, combine the spices and herbs in a small bowl and mix well with a fork. Set aside.
- Transfer the potatoes to a large mixing bowl, add the remaining oil, and toss well with a large spoon to coat. Add the spice blend to the bowl, toss well to coat, then transfer back to the baking sheet, cut side up.
- Roast until the potatoes are tender and crisping, about 15 more minutes.

INGREDIENTS FOR THE PLUM-TOMATO KETCHUP:

- ✓ 1 tablespoon extra-virgin olive oil
- ✓ 1/2 cup diced red onion
- ✓ 1/2 cup diced red bell pepper
- ✓ 1/4 teaspoon paprika
- ✓ 2 garlic cloves, minced
- ✓ 1 cup chopped canned tomatoes

- ✓ 1/2 teaspoon agave nectar
- ✓ 1 tablespoon red wine vinegar
- ✓ 2 teaspoon tamari
- ✓ 3 ripe plums, peeled, pitted, and chopped
- ✓ 3 tablespoons lemon juice
- ✓ Coarse sea salt
- ✓ Freshly ground white pepper

DIRECTIONS FOR THE PLUM-TOMATO KETCHUP:

- In a large sauté pan over medium heat, combine the olive oil, onion, bell peppers and paprika. Sauté for 8 to 10 minutes, stirring often, until starting to caramelize. Add the garlic and sauté until fragrant, about 2 minutes. Add the tomatoes, agave, vinegar, and tamari. Lower the heat to low, cover, and simmer, stirring occasionally, until thickening, about 15 minutes. Remove from the heat. Stir in the plums and lemon juice, and set aside to cool.
- Transfer the ketchup to an upright blender and puree until smooth. Season with salt and pepper to taste.
- Store in an airtight container in the refrigerator for up to a week.

The Inspired Vegan by Bryant Terry: pages 84-85 and page 26