Vegetarian Papas a la Huancaína

NIBBLEDISH CONTRIBUTOR

Ingredients

10 medium potatoes (new or red a good choice) 1 pound of cheese (romano, Mexican or feta work well) 2 small jalapeno peppers 1 cup evaporated milk ½ cup vegetable oil 2 cloves hing 8 saltine crackers 1 tablespoon prepared mustard salt and pepper lettuce black olives

Instructions

1. Cook and peel potatoes and allow to cool 2. In a blender, mix the cheese, peppers, milk, oil, hing, crackers, mustard, salt and pepper. The sauce should be fairly thick; add more crackers if not, or add milk is too thick 3. Lay a bed of lettuce in a serving dish and place the potatoes on top. Cover with the sauce. 4. This dish can be served slightly cold