

Irish Potato Bites

Posted by [Naomi Hurley](#) On 02/28/2018

Ingredients

- 20 Red potatoes , small (golf ball size)
- 1/2 cup Corned beef
- 1/4 cup Cheddar cheese , shredded
- 1 tbsp Butter , melted
- 1/8 tsp Salt
- Sour cream (optional)

Directions

1. Fill a large pot with water and bring it to a boil.
2. Add potatoes and boil until they are fork tender.
3. Preheat oven to 400°F
4. Once potatoes are cooked and have cooled cut each one in half and cut a small slice off of the rounded end so the potato can sit up.
5. Scoop out the inside of each potato half saving the potato insides in a bowl.
6. Add cheese, corned beef, butter to the bowl with the saved potato insides.
7. Salt mixture to taste. Also sprinkle some salt over the potato halves.
8. Scoop mixture into potato halves and then place them on a baking sheet.
9. Place baking sheet in oven for 10 minutes.
10. Remove from oven and serve with a dollop of sour cream.

Find the full recipe and tips [here](#).

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