

Recipe adapted from [Agriculture-Colorado](#).



Balsamic Glazed Fingerlings

1 c dark balsamic vinegar
1/2 c white balsamic vinegar infused with oregano
2 T honey
1-1/2 lbs. fingerling potatoes
1/4 c olive oil
1 T dried rosemary
Zest of 1 orange
Sea salt to taste
2 T parsley

Begin with the glaze. Mix the dark balsamic, white balsamic and honey in a sauce pan and bring to a simmer. Reduce the mixture until it becomes syrup-like in consistency, about 40 minutes. Keep syrup warm until the potatoes are ready.

While the glaze is simmering, wash the fingerlings and add them to a pot of boiling water. Cook for 10-15 minutes, until fork tender. Remove from the water and let cool. Once cool, slice the potatoes in half lengthwise. Heat a large skillet with the olive oil over medium-high heat. Slowly add the potatoes to the oil along with the rosemary, zest and salt. Sauté until hot and golden brown. Once the fingerlings are golden brown and slightly crispy, remove from the heat. Next add the balsamic glaze and toss to coat. Garnish with fresh parsley.