

SMASHED POTATOES

THIS RECIPE WORKS WELL WITH ANY TYPE OF BABY POTATO OR SWEET POTATO. WHAT IS SO STUNNING ABOUT THIS SIMPLE, TWICE-COOKED POTATO DISH IS THE COLORS. THE FLAVORING COULD BE SIMPLE WITH JUST SALT AND PEPPER OR MORE ROBUST BY USING HERBED OIL AND/OR FRESH HERBS SPRINKLED ON TOP.

12-14 (about 2 lb.) Baby Potatoes* or Baby Sweet Potatoes**

Rosemary Garlic Olive Oil (plain Olive Oil or herbed oil can be substituted)

Salt and Pepper, coarsely ground

* I generally use baby red potatoes but any type of small potato will work, such as Yukon Gold, purple potatoes, and fingerling potatoes.

** If you cannot find baby sweet potatoes, choose sweet potatoes that are on the smaller side (about 6 inches long) and cut in half (across short side, leaving a point on each piece) for this recipe. There are a variety of sweet potatoes available. Keep in mind the color of the skin vs. color of the flesh if you are looking to create a stunning impression. For example, Japanese Sweet Potatoes have a deep burgundy skin but the flesh is pale yellow, where as a Garnet Yam will have a deep colored skin and bright orange flesh.

SPECIAL EQUIPMENT: Parchment Paper

- ☞ Wash potatoes and if necessary, trim off any blemishes. Place potatoes in a saucepan and fill with cold water, covering potatoes by at least one inch. Bring the potatoes to a boil and cook for 15-18 minutes. You should be able to pierce the potatoes easily with a pin but the skins should not be falling off of the potatoes.
- ☞ Drain the potatoes and allow to cool for about an hour. While the potatoes are cooling, line a large sheet pan with parchment paper. Brush parchment with rosemary garlic oil. Set aside.
- ☞ *Smash the potatoes* – Cut two squares of parchment paper about 7x7. Place one potato between the paper sheets. Using the palm of your hand or if you have a potato masher with a flat surface, press down on potato until it is 1-inch to ¾ of an inch thick. Place the potato on the lined baking sheet and continue pressing the rest of the potatoes. When all the potatoes are *smashed*, brush the potatoes with rosemary garlic olive oil. Sprinkle coarse ground salt and pepper on top.

NOTE: Potatoes can be prepared to this point, covered with plastic wrap and kept in the refrigerator up to a day in advance.

- ☞ Preheat oven to 375°. Bake the potatoes, uncovered, for 30 minutes. If you would like the potatoes to be crispier, flip them over after 20 minutes and continue baking 10 more minutes. Serve hot.