

SLICED POTATOES BAKED IN BUTTER

It's a wonder how the humble potato, a bland, disfigured, dull, dirty lump, can transform into this glorious nirvana of flavor and texture with just a little help from our good friend butter! We've simplified the French classic "Pommes Anna" or "Anna's Potatoes" with the hope that this becomes a recipe that you'll make and love forever. The potatoes should be golden-brown and slightly crispy on the outside, but also tender, buttery, and melt-in-your-mouth delicious on the inside. Serve this classic, simple, and rustic potato dish with your favorite roasted meats and fish and watch the boring potato transform into something truly magical!

Prep time: 15 minutes

Cook time: 50 minutes

Serves 6 to 8

Ingredients:

1 stick of butter, melted
3 pounds Yukon gold potatoes
Kosher salt and freshly ground pepper, to taste
8 inch cast-iron skillet or oven proof nonstick skillet, 2 ½ inches deep

Preheat oven to 425°F

Peel the potatoes and slice (preferably with a mandoline) into even rounds, about ⅛-inch thick.

Pour ⅛-inch of melted butter into the pan and place over medium heat. When hot, quickly arrange the 1st layer of potatoes in the bottom of the pan. Start with one slice in the middle, and then overlap one by one in a clockwise direction. When you reach the edges of the pan, brush the potatoes generously with a layer of melted butter and a sprinkle of salt and pepper. Repeat for 2 more layers, or until all of the potato slices have been used.

Press on the potatoes with a saucepan just big enough to cover the top of the potatoes, forcing the layers together. Cover with a lid and bake in the oven for 20 minutes.