



Potatoes Anna turned Potatoes Dana

INGREDIENTS

Idaho potatoes, thinly sliced

Red new potatoes, thinly sliced

Red or yellow onion, thinly sliced

Magic 3 (olive oil, salt, pepper)

The amounts will depend on the size of our pan or how many layers you want. Also you may get more slices depending on the size of the potato. I used a 12" cast iron pan for about 6-7 potatoes.

INSTRUCTIONS

1. Using a mandolin, slice the onions and potatoes. If you don't have a mandolin, use a knife, or even a box grater on the widest cutter).

2. Preferably in a cast iron, as it holds the heat and creates the crust you want, place the potato rounds in overlapping circles. (If you don't have a cast iron pan just use a pan that is oven safe and make sure you oil it well so the sides do not stick.)

3. Add the onions slices, drizzle some oil, salt, pepper atop the potato slices. Continue layering alternating between the two potato types, adding the onion, oil, salt and pepper to each layer. Keep going until you fill the pan up or run out of potatoes, whichever comes first, but do not add onions to the final top layer.

4. On the burner, cook at medium high heat until you hear the sizzle. You want to create a crust on the bottom. Then place the pan in a 450 degree oven for an hour. Test it with a knife to see if the potatoes are done. You want them to be tender in the middle but crusty on both top and bottom.

5. Once they have reached the perfect crust on top, carefully, and with oven mitts, place a large plate over the top of the pan and flip over so the bottom crusty part is the top. You are going to squeal with joy when this crispy creation is revealed.

6. Use a serrated knife to cut cake like slices. Serve warm or at room temperature.

Perfect for a brunch or as a side dish to any meat, fish or chicken meal. You can also add cheese to each layer of the process for an even more decadent version of this dish.