



Crispy Roasted Potato Go-Arounds

2 Tablespoons olive oil
2 sweet potatoes, sliced about ¼ inch thick
4 to 6 medium golden or red potatoes, sliced about ¼ inch thick
2 to 3 medium red onions, peeled; sliced about ¼ inch thick
fresh fennel fronds; as desired
2 Tablespoons olive oil or olive oil spray
salt and ground black pepper or as desired
garlic powder or roasted garlic powder as desired
2 to 3 Tablespoons melted butter or duck fat drippings
Garnish: Fennel fronds as desired; assorted edible flowers

Grease 12 inch round baking dish; preheat oven to 425 degrees F.

Layer the sliced sweet potatoes, golden potatoes or red potatoes alternately inside the baking dish, forming about two rings and a few in the center. Tuck onion slices and a few small fronds between some of the slices. Spray or brush the potatoes with olive oil. Sprinkle with salt; black pepper, and garlic powder to taste. Bake in preheated 425 degree F. oven for 30 minutes. Remove from oven; drizzle with duck fat drippings or melted butter; return to oven; bake for 15 to 30 minutes longer or until

potatoes are golden brown and tender. Garnish with fennel fronds and assorted edible flowers as desired.

Serves: 4 to 6

Recipe inspired by: “The Forest Feast” by Erin Gleeson; Stewart, Tabori & Chang, New York

Cook’s Note: Try to find onions and potatoes that about the same width.

About the Recipe: This is a warning. These potatoes are so delicious that they might become the most popular dish on the table. Crispy potatoes are lightly flavored with garlic, fennel, salt, and pepper. Roasting them with some duck fat will give them a deep browning and delicate savory flavor. Have some fun and garnish with a few fresh edible flowers.