



Crisp Smashed Roasted Red Potatoes

Native Americans roasted their potatoes over and under the fire

2-pound petite Red Gourmet potatoes, washed

3/4 cup water

6 Tablespoons olive oil, divided

1 teaspoon fresh thyme leaves

Salt and ground black pepper as desired

Garnish: Chopped green onions and parsley or desired

Serve with: Sour cream or plain yogurt with minced chives and parsley

Before Starting: Change oven rack's position by placing one oven rack on the top and one at the bottom position. Preheat oven to 500 degrees F. Foil line a 17-3/4x12-3/4-inch rimmed baking pan.

Bake the Potatoes: Arrange washed potatoes on rimmed baking pan, pour water into pan, and cover pan, wrapping tightly with aluminum foil. Bake in preheated oven on bottom rack about 25 to 30 minutes or until sharp knife or skewer slides in and out of potatoes easily. Test by poking through foil to test for doneness. Remove from oven. Remove foil; cool 10 minutes. Rearrange the potatoes evenly on the baking pan; If any water remains on the pan; blot dry with paper towel.

Smash the Potatoes: Drizzle 3 Tablespoons oil over potatoes; roll potatoes to coat with oil. Put foil over potatoes; place second baking pan or sheet on top of foil; press down firmly on baking sheet, flattening potatoes until 1/3 to 1/2 inch thick. Sprinkle potatoes with thyme leaves; season generously with salt and pepper; drizzle evenly with remaining 3 tablespoons oil.

Crisp Roast Potatoes: Place potatoes on top-oven rack to roast for 15 minutes. Move baking pan with potatoes to bottom rack; continue to roast until well browned, 20 to 30 minutes longer.

Serve Smashed Potatoes: Place potatoes on serving plate; garnish with chopped green onions and parsley. Place yogurt or sour cream in small bowl; mix in fine chopped chives and parsley as desired. Serve on the side with potatoes. Serve immediately. Yield: serves 4 to 6

Recipe Inspired by: <https://www.cooksillustrated.com/recipes/6221-roasted-smashed-potatoes>

Cook's Note: Following the steps exactly results in a crisp soft potato that will not crumble when smashed. It's important to let the potatoes rest and drizzle them with olive oil before and after smashing them. The potatoes can be smashed in different ways, but the baking pan makes the smashing easy. Also, make sure you use potatoes that are about 1-1/2 to 2 inches in diameter and remove them right after browning.

About the Recipe: The potatoes are so crisp and crunchy with streaks of sweet softness inside. They almost taste like they were deep fried, but they are oven roasted. They can be served as an appetizer, first course, or side dish.