

From the kitchen of David and Jennifer Deaven

5. Remove from oven, uncover, press down with skillet sheet to catch overflow, for 20 minutes. again, return to oven for 25 minutes or until golden brown on top. Press one final time and drain excess butter. Run a knife around the outside edge and turn onto a serving plate.

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Sides/Potatoes Anna

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A: 4# white potatoes
B: 2/3C clarified butter
2t salt
2t black pepper
4c garlic, sliced thin
Serves: 8

1. Trim (A) to consistent cylindrical shape and lop off the ends (you can save these to make potato skins another night). Slice using mandolin into 1/8" slices.
2. Grease a large iron skillet, and lay down one layer of (A) starting at the middle, making an overlapping ring, switching direction to make the next ring, etc.
3. Drizzle/sprinkle (B) over the layer and place over medium heat. Repeat layering and drizzling until 3-4 layers of potato have been laid down. Pile a bit higher in the middle, which will fall.
4. Press the layers with a second, smaller skillet. Cover with foil and a lid, then place in 450F oven on a baking



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