

POTATOES ANNA

This classic French side dish features buttery layers of thin-sliced potatoes that are baked until tender and golden on the top. We added pizzazz to the presentation with leaf-shaped purple potato and yam cutouts. This recipe has been tested by Country Living.

INGREDIENTS:

$\frac{1}{2}$ cup butter

7 large russet potatoes, peeled

1 $\frac{3}{4}$ tsp salt

2 large purple potatoes, peeled

1 large yam, peeled

1tbsp canola oil

Heat oven to 425°F. Heat the butter in a small saucepan until foamy. Remove from heat and discard foam.

- Slice 6 russet potatoes to about 1/8 inch thickness. Pour 1 tbsp butter into a 12 inch skillet. Line the skillet with a layer of potato slices slightly overlapping one another. Sprinkle with $\frac{1}{2}$ tsp salt and brush with butter. Repeat, adding layers until the sliced potatoes and all but $\frac{1}{4}$ tsp salt are used. Flatten by pressing down with a spatula and sprinkle with black pepper. Bake for 50 minutes and press down again with spatula.
- Slice remaining russet, purple potatoes & yam to 1/8 inch thickness. Use a mini leaf shaped cutter to punch out shapes of maple leaves. Heat 1 tbsp oil in small skillet and fry the leaf cut outs over medium high heat until golden around the edges. Toss with remaining salt. Drain on a paper towel lined plate and set aside.
- Increase oven temperature to 500°F and continue to bake until golden around the edges (about 10 minutes.)
- Run a rubber spatula around the edges to loosen and invert onto a large plate. Arrange the potato leaves on top to decorate. Serve hot.