

Simple Series :: New Red Potatoes



SIMPLE: PANFRIED SMASHED POTATOES

INGREDIENTS

- 8 medium new red potatoes (about 1 ¾ lb)
- ½ cup extra-virgin olive oil
- ½ cup grated parmesan cheese
- 1 tablespoon table salt
- fresh black pepper

Adapted from Gourmet magazine, March 2009

DIRECTIONS

In a 3- to 4-quart pot, cover potatoes by 1-inch with cold water and add 1 tablespoon salt. Bring to a boil and cook until tender, 10 to 15 minutes. Drain potatoes. Transfer to a cutting board and let cool slightly. With the palm of your hand or a potato masher, lightly crush to about ¾-inch thick—keeping potatoes intact as much as possible.

Heat oil in a 12-inch heavy skillet over medium-high heat. Transfer potatoes carefully with a spatula to skillet. Lower heat to medium-low and cook, turning once, until golden brown, about 20 minutes total. Serve sprinkled with parmesan cheese and season generously with black pepper.

SIMPLER: LEMONY SMASHED POTATOES

INGREDIENTS

- 3 pounds small red new potatoes ★
- ¼ cup extra-virgin olive oil
- 2 teaspoons finely grated lemon zest
- Kosher salt and fresh black pepper

Adapted from Everyday Food magazine, May 2009

DIRECTIONS

Set a steamer basket in a saucepan with 1-inch simmering water. Add potatoes, cover and cook until potatoes are easily pierced with a paring knife, about 25 minutes. Transfer to a large bowl. Lightly smash potatoes, toss with oil and lemon zest, and season with salt and pepper to taste.

★ J.NOELLE NOTES

If you're using medium or large red potatoes, halve or quarter each potato into smaller pieces before steaming.

SIMPLEST: BOILED POTATOES WITH PARSLEY

INGREDIENTS

- 3 pounds small red new potatoes ★
- 3 tablespoons unsalted butter
- 1 tablespoon finely chopped fresh parsley
- Kosher salt and fresh black pepper

DIRECTIONS

Set a steamer basket in a saucepan with 1-inch simmering water. Add potatoes, cover and cook until potatoes are easily pierced with a paring knife, about 25 minutes. Transfer to a large bowl. Toss with butter and parsley; season with salt and pepper to taste.

★ J.NOELLE NOTES

If you're using medium or large red potatoes, halve or quarter each potato into smaller pieces before steaming.