



## Hot Honey Butter Smashed Potatoes

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 1 hour

Total Time: 1 hour 15 minutes

- 1 1/2 pounds baby Yukon gold potatoes (10 to 14)
- 2 tbsps plus 1 tsp kosher salt, divided
- 1 tbsp finely chopped fresh chives (optional)
- 6 tbsp (3/4 stick) unsalted butter
- 2 tbsp honey
- 1 tbsp hot sauce, such as Frank's RedHot
- Pinch of red pepper flakes

Scrub 1 1/2 pounds baby Yukon gold potatoes clean and place in a large saucepan. Add enough cold water to cover potatoes by about 2 inches. Stir in 2 tablespoons of the kosher salt and bring to a boil over high heat. Meanwhile, finely chop chives, if desired, and reserve for garnishing.

When the water is boiling, reduce the heat to maintain a simmer. Cook until the potatoes are very tender and can be easily pierced with a sharp knife with no resistance, 18 to 25 minutes. Meanwhile, arrange a rack in the lower third of the oven and heat the oven to 450°F.

When the potatoes are ready, drain and set aside. Melt 6 tablespoons unsalted butter in the now-empty pot and over low heat. Stir in 2 tablespoons honey, 1 tablespoon hot sauce, a pinch of red pepper flakes, and the remaining 1 teaspoon kosher salt.

Remove from the heat, add the potatoes, and toss to coat. Using tongs, transfer the potatoes to a rimmed baking sheet and space them evenly apart. Reserve the remaining melted butter mixture. Using the bottom of a lightly greased mug or measuring cup, press down on each potato until it splits open and is flattened to 3/4-inch thick.

Roast until the bottoms are golden-brown, about 20 minutes. Carefully flip the potatoes with a flat spatula. Rotate the baking sheet and roast until the second side is browned and crispy, 10

to 15 minutes more. Brush the potatoes with remaining melted butter mixture and top with the chives if using.

**Chef's Notes:**

**Make ahead:** The potatoes can be boiled and refrigerated for up to 2 days before roasting.

**Storage:** Leftovers can be refrigerated in an airtight container up to 4 days.

**Potato options:** Almost any size can be used, see below for specific cooking instructions:

Micro potatoes (about 36): Boil 7 to 10 minutes

Baby red potatoes (12 to 16): Boil 12 to 17 minutes

Red potatoes (about 6): Boil 25 to 30 minutes

Yukon gold potatoes (about 4): Boil 30 to 35 minutes

*Recipe from The Kitchen*