



Lemony Crispy Smashed Potatoes

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 1 hour

Total Time: 1 hours 10 minutes plus cooling time

- 12 to 15 baby red or yellow potatoes (about 1-1/2 oz. each; 1-1/2 to 2 inches in diameter)
- 2-3/4 tsp kosher salt
- 1/2 cup extra-virgin olive oil

- 2 tbsp sherry vinegar
- 2 tbsp fresh lemon juice
- 1 tbsp finely grated lemon zest
- 1 tbsp Dijon mustard
- 1 tsp honey
- 1/2 cup extra-virgin olive oil
- Freshly ground black pepper

- Dried oregano

In a 6- to 8-quart pot, combine the potatoes and enough cold water to cover by 2 inches. Add 1 tablespoon salt, bring to a boil, reduce to a simmer, and cook until tender enough to be easily pierced with a metal skewer, 12 to 20 minutes.

Meanwhile, in a small bowl, whisk the vinegar, lemon juice and zest, mustard, honey, and a pinch of salt. Slowly whisk in the 1/2 cup olive oil until the dressing is emulsified. Season to taste with salt and pepper.

Without draining it, transfer the pot to the sink. Slowly cool the potatoes by running cold water into the pot; it will take about 7 minutes. (Cooling them this way creates a dense texture so you can flatten the potatoes without breaking them.) Drain and transfer the potatoes to a cutting board or baking sheet and let them air-dry or pat them dry.

Using the bottom of a ramekin or bowl, flatten the potatoes to about 1/2 inch thick.

Cover a large rimmed baking sheet with aluminum foil; put a sheet of parchment on top of the foil.

Transfer the flattened potatoes carefully to the baking sheet and let them cool completely at room temperature. Can refrigerate up to 8 hours ahead.

Roast the potatoes:

Remove the pan of potatoes from the refrigerator, if prepared ahead. Heat the oven to 450°F. Sprinkle the potatoes with about 3/4 teaspoon salt and pour the olive oil over them. Lift the potatoes gently to make sure some of the oil goes underneath them and that they are well coated on both sides. Roast the potatoes until they're crispy and deep brown around the edges, about 30 minutes if using a convection oven, 30 to 40 minutes if roasting conventionally, turning over once gently with a spatula or tongs halfway through cooking.

After removing the potatoes from the oven, brush the vinaigrette generously over the hot potatoes. Crush the oregano between your fingers and prickle it over the potatoes. Pass the remaining vinaigrette at the table. Serve hot.