



Makes: 6 servings

Prep Time: 25 minutes Cook Time: 1 hour

Total Time: 1 hour & 25 minutes

Ingredients

- 1/2 cup unsalted butter
- fresh thyme sprigs
- 2 tsp chopped thyme leaves
- 2 cloves garlic, finely chopped
- 1 & 1/2 pounds Yukon Gold potatoes
- 2 tsp kosher salt
- fresh ground pepper
- 1/2 cup fresh grated parmesan (optional)

Instructions

Preheat oven to 350°F.

Melt butter and brush 6 large muffin cups with a bit of it. Place one thyme sprig in each cup. Stir in chopped thyme and garlic to the rest of it. Cook over low heat until fragrant. Set aside.

Using a mandoline, slice potatoes (no need to peel), into very thin, even rounds. This is the reason to use a mandoline...it's difficult to get even slices when doing it without the mandoline. Place in a large bowl and toss with garlic herb butter, salt and pepper.

Start placing potato slices into each cup. Remember the bottom of the cup will be the top. If using parmesan sprinkle a little between each layer. When the cup is filled to the rim, press down lightly to compact. Drizzle any remaining butter on top.

Cover muffin tin with foil. Place on a baking sheet and bake until potatoes are easily pierced with a knife. This took me about 40 minutes, but this will vary base on the thickness of the potatoes and the size of your muffin cups. Remove foil.

While these are baking place a piece of parchment on a baking sheet with a rim that is large enough to hold your potatoes when they are flipped. When potatoes are ready to be flipped, remove foil. Loosen stacks with a butter knife and place parchment-covered pan on top of your muffin pan. Now holding one hand on the bottom of the muffin pan and one on the top of the baking sheet, carefully flip these over.

Increase oven temperature to 425°F. Place potatoes in oven and bake for about 10 minutes. Now using two spatulas, carefully flip them over again. (I use the back of one spatula to slide the potatoes on and the other as a flipper. Hope that makes sense.)

Bake for an additional 10-15 minutes until the bottom is crisp and golden. Remove from oven and flip thyme side up. Serve and enjoy!

Chef's Note:

I have had great success reheating these in a convection oven straight from the fridge. Bring them to room temperature. Place on parchment and bake at 350° for about 10 minutes.

Recipe from This is How I Cook