

POTATO RECIPES

Cowboy Butter Roasted Potatoes

Potatoes:

3 pounds Yukon gold potatoes (about 12 medium), cut into 2-inch pieces

3 tablespoons extra-virgin olive oil

Kosher salt

Cowboy Butter:

1 small shallot, roughly chopped

4 cloves garlic, smashed

8 to 10 sage leaves

1 tablespoon thyme leaves

1 tablespoon rosemary leaves

1 teaspoon smoked paprika

1 teaspoon garlic powder

1 teaspoon onion powder

1/2 teaspoon chili powder

1/4 teaspoon cayenne pepper

Kosher salt and freshly ground black pepper

2 sticks (1 cup) unsalted butter, cut into chunks and softened

For the potatoes: Preheat the oven to 350 degrees F. Toss the potatoes with the olive oil and 1 tablespoon salt in a Dutch oven or 12-inch cast-iron skillet with a lid. Cover with the lid and roast until tender, 40 to 45 minutes.

Meanwhile, for the cowboy butter: Combine the shallot, garlic, sage, thyme, rosemary, paprika, garlic powder, onion powder, chili powder, cayenne and 1 teaspoon kosher salt and 1/2 teaspoon black pepper in a food processor.

Process until the mixture forms a chunky paste, about 10 seconds. Spread the butter chunks evenly across the food processor, so that it will blend evenly. Pulse until the butter is fully incorporated, about 30 seconds. Scrape the butter onto parchment paper or plastic wrap, then roll it into a cylinder and wrap it tightly. Refrigerator until you are ready to use it (this can be done up to a day ahead). Transfer the pan with the potatoes to a stovetop burner and heat over medium-high heat. Unwrap the cowboy butter and slice it into 1-inch-thick slices. Place the butter slices on top of the potatoes and let them melt into the hot potatoes. Once the butter mostly melts, use a metal spatula to toss the potatoes every few minutes until they are golden brown all over, about 10 minutes. Stirring too often will break up the potatoes and prevent browning. Let cool for about 10 minutes before serving.

BBQ Potatoes

3 tablespoons mayonnaise

2 cloves garlic, crushed

1 teaspoon dried oregano

salt and pepper to taste

5 potatoes, quartered

In a small bowl, mix mayonnaise, garlic, oregano, salt, and pepper. Set aside. Bring a large pot of salted water to a boil. Add potatoes, and cook until almost done, about 10 minutes. Don't overcook otherwise the potatoes will break apart. Drain, and cool. Preheat oven broiler. Line a baking tray with aluminum foil, and lightly grease the aluminum foil. Arrange potatoes in the prepared baking tray. Spoon the mayonnaise mixture over the potatoes. Broil in the preheated oven until potatoes are tender and mayonnaise mixture is lightly browned, about 10 minutes.

