

## **Double Cooked Squashed Potatoes**

Psst! Wanna be adored? Wanna make the dish that makes the party? My good friend, Mimi Kitner Schwarz, is responsible for introducing me and thus you to these Double Cooked Squashed Potatoes that are beyond delicious.

Mimi discovered these Double Cooked Squashed Potatoes years ago in Susie Middleton's Crowd Pleasing Crispy Potatoes (Fine Cooking Magazine, January 2007), also known as Crispy Smashed Potatoes. Jittery changes to Susie's technique include less oil and less work - as in no flipping required.

### **Double Cooked Squashed Potatoes**

2 lbs new or fingerling red or yellow potatoes (If large, just cut them in half.)  
kosher salt  
2 T olive oil  
Preheat the oven to 400F. Convection roast used here.

In a large pot, bring to a boil, then simmer potatoes with 1 teaspoon of kosher salt for 20 minutes until cooked through and tender when pierced with a knife.

Spread a dish towel on your counter.

Transfer potatoes in a slotted spoon to the dish towel, placed a few inches apart. Cool briefly. Fold a second dish towel several times then use it to press on, squash and flatten each potato with the palm of your hand until it's about 1/3-inch thick.

Line a heavy duty baking sheet with parchment or Cookina.

Lightly brush a little oil on the sheet, then use a spatula to place each potato. Repeat with all the splattered potatoes, then brush the tops with oil and sprinkle liberally with salt.

Roast for 30 minutes until they brown. Serves 6.

### **Final notes:**

Ever feel the need to take out your aggression on a lowly potato? Now's your chance! The splattering part of the recipe is so much fun that everyone you know will be lining up to volunteer.

Hang onto this recipe 'cause you're going to want to serve Double Cooked Squashed Potatoes at your Hanukkah party. They're the lazy person's latka.

And in case you're wondering, they're delicious as a side dish or appetizer and with many different toppings. How about some Greek yogurt and slivered scallions?

**Jittery Cook**