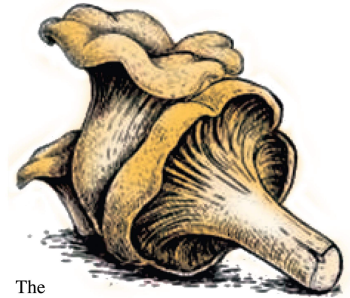


Fondant Potatoes

with sage and garlic

These are an amazingly simple and delicious one pot preparation of pan roasted potatoes. Unlike many potato preparations these spend no time in the oven, and you would never know it!



The
Carriage House
Cooking School

1	pound	small gold potatoes
2	cloves	garlic, peeled, smashed
2	sprigs	thyme
2	teaspoons	kosher salt
1	teaspoon	black pepper
3	tablespoons	unsalted butter
3	cups	chicken stock
1/2	cup	fresh sage leaves
6	cloves	coarsely chopped garlic

1. Place the potatoes, smashed garlic, thyme, salt, pepper, butter and stock in a single layer in 12" skillet and cover with a loose fitting lid.
2. Place the skillet on the stove and bring to a boil. Reduce the heat to a simmer and cook until the stock is evaporated and the potatoes are tender, about 20-25 minutes. Allow the bottom of the potatoes to crisp slightly.
3. While the potatoes are cooking preheat an oven to 450°F.
4. Remove the pan from the heat and gently press each potato with the bottom of a measuring cup, flattening them, slightly bursting their skin. Sprinkle the potatoes with the sage leaves and chopped garlic then drizzle with the olive oil.
5. Place the potatoes, uncovered, in the oven and roast until all the liquid has evaporated and the potatoes, sage and garlic are crisped and browned.
6. Place potatoes on a platter and serve.