

# Pommes Parisienne

*Swick*

Serves 1 | Active Time: 20 minutes | Total Time: 35 minutes

## Step 1: Preparing the Potatoes

- 4 to 5 lb Yukon gold (or other waxy) potatoes To prepare the potatoes, first peel them and place into a large bowl of cold water.

Using a melon baller, scoop out balls of potato, trying to keep the potatoes as round as possible.

## Step 2: Measuring Out the Potatoes

In the end, you should have approximately 2 pounds of potato balls.

Place the balls into a separate bowl and keep covered with water as you are working.

## Step 3: Using the Scraps of Potato

This recipe may seem quite wasteful, but the leftover potatoes can be used to make mashed potatoes, potato cakes or any number of potato dishes.

## Step 4: Drying the Potatoes

Just before cooking, drain the potatoes and dry them well with paper towels.

## Step 5: Preparing to Cook

- 4 tbsp clarified butter, or non-dairy butter For this recipe, it is important to use clarified butter, so it doesn't burn.

Measure out the clarified butter and then preheat a large, stainless-steel pan over medium-high heat. It is important that the potatoes cook in a single layer so they color and cook evenly.

## Step 6: Cooking the Potatoes

To cook the potatoes, add the clarified butter to the pan. Once melted, add the potatoes and shake the pan to coat the potatoes with the butter.

During cooking, it is important to constantly swirl the potatoes in the pan to ensure they cook and color evenly. You may need to use tongs to flip some of the potatoes over, if they have a flatter side to them.

The potatoes will be done once they are golden and tender all the way through. This should take approximately 15 minutes or so. If the potatoes are golden, but not yet cooked through, you may need to turn the heat down slightly.

## Step 7: Finishing and Serving the Potatoes

- kosher salt (to taste)
- freshly ground black pepper (to taste)

Once the potatoes are golden and cooked through, season to taste with salt and pepper and serve immediately.

Be careful though, these potatoes retain their heat for quite a while.