

POTATOES ANNA

Last Modified: 12/10/2016

PREP: 45 Min
COOK: 2 Hrs 30 Min
OVEN: 400

F EASY

VEGETABLES

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Red Potatoes	Thin Sliced
OR			
5	Pounds	Yukon Gold Potatoes	Thin Sliced
2	Large	Yellow Onions	Sliced
2 1/2	Cups	Heavy Cream	
2	Tbsp	Unsalted Butter	
PLUS			
1	Tbsp	Unsalted Butter	Softened
1	Tbsp	Olive Oil	
1	Tbsp	Fresh Rosemary Leaves	Chopped
1	Tbsp	Fresh Thyme Leaves	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This is a Scalloped Potato recipe with a French flair (kind of). It requires two 9 inch x 13 inch baking dishes or cast iron skillets (preferred) that will fit one inside of the other.
OPTION	You may optionally peel your Potatoes before slicing or not, your choice. You may also sprinkle the top with a little fresh chopped Parsley or Chives just after baking & separating.
TOOLS	1) Medium Mixing Bowl 2) Food Processor OR Mandolin Slicer 3) 2 - 9" x 13" Glass OR Ceramic Baking Dishes OR Heavy Cast Iron Skillets 4) Medium Stainless Steel Skillet
PREP	DISH 1) Slice the Yellow Onions and set them aside. 2) Chop the Rosemary Leaves and set them aside. 3) Chop the Thyme Leaves and mix them with the Rosemary. 4) Preheat the oven to 400 degrees with a rack just below center.
PREP	Using a mandolin slicer or a food processor, very thinly slice the unpeeled Potatoes (1/8 inch thick or less). Do the same to the Onions. Cut the Onion Slices in half and separate them into straws before frying.
1	Rinse the Potato Slices in cold water to try to remove as much Starch as possible. Pat them dry and place them in a medium mixing bowl. Pour in the Heavy Cream and mix by hand to coat all of the Potato Slices evenly with the Cream. Let them set for 30 minutes.
2	In a medium skillet over medium high heat melt the Butter with the Olive Oil. Gently fry the Onions until soft and lightly golden, about 15 minutes.
3	Cut 3 pieces of parchment paper: Two that will fit in an "X" in the bottom of the baking dish or skillet with long "tails" on each end so you can easily pull up and remove the Potatoes from the baking dish in one piece when done. The other that will closely fit on the top. Butter both sides of the bottom paper sheets and stick them in an "X" in the baking dish with the long tails hanging over the outside.

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4	Place a thin layer of the Onions in the bottom. Add in Potatoes slightly overlapping and sprinkle the top of them with Rosemary and Thyme. Repeat for a second layer. Repeat until the Potatoes are gone. Discard any leftover Cream in the Potato Slice soaking bowl (Not really, use it tomorrow to make a Chowder or some other Creamy Soup).
6	Brush the top-sized sheet of parchment paper on one side with a little softened Butter and position it Butter side down, carefully over the top of the Potato Mixture. Set the second Baking Dish or skillet on top and press and hold it FIRMLY down to compress the Potato Mixture. Remove the second compression dish (leaving the parchment paper on top).
7	Bake until the Potatoes are fork tender and the Cream has set solidly, about 2 to 2 1/2 hours. Watch the glass baking dish closely - Dark Brown Potatoes - OK. Burnt - NO!
8	Using the parchment tails, carefully lift the Potatoes out in one piece and set it on a plate. Remove the top piece of parchment. Invert a serving plate on top of the potatoes, Holding both plates TIGHTLY, flip the Potatoes over. Remove the bottom parchment paper carefully by sliding a spatula between the parchment and the Potato Mixture. NOTE: This "should" have set up enough to make a relatively firm, dry Potato Pie. If it happens to fall apart when you try to remove it, finish by making the rest of it fall apart and place it on a serving dish (No one will know & It'll still be delicious).
SERVE	Serve while hot.

