

## **Fondant Potatoes**

*Serves 4*

Recipe adapted from Edward Schneider

- 2 – 3 lbs Yukon gold potatoes
- 4 Tb butter
- Salt and pepper

Peel the potatoes, then use a knife to carve them into cylinders. They need to have a flat top and bottom and be short enough to fit completely inside a covered skillet. Cutting the sides to be perpendicular to the top and bottom is a nice touch but not necessary.

Melt the butter in a large, heavy skillet with a lid over medium-low heat. Completely dry the potatoes, then place into the melted butter. Baste with some of the melted butter, then sprinkle with salt and pepper. Allow to cook for about 40 minutes (basting occasionally), then carefully flip, season, and cook another 40 minutes. If necessary, you can cook another 15 minutes per side. You can continue cooking these over medium-low heat until the rest of your meal is ready. If you want to increase the level of crispiness of the top and bottom after they're fully cooked, increase the heat to medium-high and cook another minute or two per side.