

# Crispy Potato Roast

Author: Martha Stewart's magazine, Everyday Food, 12/09

Alternate Source: <http://www.marthastewart.com/recipe/crispy-potato-roast>



Servings: 8

## *Thinly sliced potatoes, stood up sideways and oven roasted*

*This makes a really pretty presentation - and it's delicious besides. The thinner the slices, the more crispy the potatoes will be - at least on the edges.*

**From Carolyn T's Food Blog, Tasting Spoons: <http://tastingspoons.com>**

1. Preheat oven to 375 degrees. In a small bowl, combine butter and oil. Brush bottom of a round 9-inch baking dish (a 9-inch pie plate will work) with some butter mixture. With a sharp knife or mandoline, slice potatoes very thinly crosswise.
2. Arrange potato slices vertically in dish. Wedge shallots throughout. Sprinkle with salt and red-pepper flakes (if using); brush with remaining butter mixture. Bake 1 1/4 hours. Add thyme and bake until potatoes are cooked through with a crisp top, about 35 minutes more.

*3 tablespoons unsalted butter, melted*

*3 tablespoons extra virgin olive oil*

*4 pounds russet potato, peeled*

*4 whole shallots, peeled, thickly sliced lengthwise*

*coarse salt to taste*

*1/2 teaspoon red pepper flakes (1/2 to 1)*

*optional*

*8 sprigs thyme*

---

Per Serving (excluding unknown items): 278

Calories; 10g Fat (31.0% calories from fat); 5g

Protein; 44g Carbohydrate; 5g Dietary Fiber;

12mg Cholesterol; 17mg Sodium. Exchanges: 3

Grain(Starch); 0 Vegetable; 2 Fat.