

# Smashed Potato Cakes with Rosemary Salt

From a cooking class with Phillis Carey, 12/2011

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*The BEST part of this dish is the crispy edges so make sure you cook them enough to have those!*

18 small red new potatoes, no larger than 1" diameter

1 teaspoon salt

1/4 cup olive oil

1/2 teaspoon freshly ground black pepper

2 teaspoons fresh rosemary, minced

2 teaspoons salt (yes, in addition to salt above)

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 6

*For a different twist, before the potatoes are baked, place a small square of goat cheese on top. This recipe assumes each person will eat 3 of these potatoes. Do choose very small red potatoes - the kind that are no larger than an inch. You can make them with larger, but they won't be quite as good because they have too much mass to crisp the edges as well.*

1. Place whole potatoes in a saucepan and cover with cold tap water. Bring to a boil over medium-high heat and add a teaspoon of salt. Reduce to a simmer and cook 10-12 minutes (or longer) or until just cooked through, but still firm, lowering heat as necessary. Drain potatoes and cool until just warm.
2. Place remaining 2 teaspoons salt and fresh rosemary in an electric spice grinder (or coffee grinder) and grind until quite fine. Set aside.
3. Place potatoes on a parchment-lined baking sheet and using a meat pounder press gently on each potato to crush it into 3/4 inch thick cakes. Brush both sides of the potato cakes with olive oil. Potatoes can be prepared up to 2 hours ahead.
4. Preheat oven to 450°. Bake potato cakes for 30 minutes, or until browned and warmed through. Sprinkle with rosemary salt and pepper. Serve piping hot.

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Per Serving (excluding unknown items): 258 Calories; 9g Fat (31.4% calories from fat); 5g Protein; 41g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 1079mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 Fat.