

## Dan Ralston's Kitchen

### Roesti Potatoes

Serves 6-8

This is a classic potato cake dish I found in some paper years ago, probably the Washington Post when we lived in Burke, VA. I have, as always, modified it a bit from the original by adding some minced shallots. A wedge of this potato cake with Chicken Beau Sejour, and its' sauce, is perfect for a small winter dinner party. There is one trick with this dish which is the parboiling of the potatoes. They have to be parboiled a day ahead of time and refrigerated overnight, and they have to be parboiled whole, with the skin on, and only for 8 minutes.

3 Lbs. Potatoes (about 8 medium potatoes, russets will do if you can't find "boiling potatoes.")

1 Large Shallot, minced

1 Stick Butter (1/4 pound) (and maybe a little more, depending on the absorption by the potatoes.)

Salt and Pepper to taste

Cooking Spray, like PAM

Scrub the potatoes and place them whole and un-peeled in a kettle with cold water. Bring the kettle to a boil and boil the potatoes for 8 minutes. Immediately drain the potatoes and rinse in cold water to cool. Put the potatoes in a plastic food storage bag and refrigerate overnight. Peel the potatoes and grate them, using the large grating holes of a food processor or four sided hand grater. In a large bowl toss the grated potatoes with the minced shallot and salt and pepper.

Heat ½ of the butter in a large non-stick skillet; over high heat until foaming. Swirl the butter around to coat the entire pan. Add the potato mixture and reduce the heat to low. With a wide spatula, flatten the cake so that it covers the entire bottom of the skillet. Cook for 15-20 minutes. Here is the second tricky part; spray a flat dish large enough to fit over the skillet with some overlap with the cooking spray. Place the dish over the top of the skillet and hold tightly while you quickly flip the skillet over. The potato cake will be browned side up. Return the skillet to the burner and heat the remaining butter over high heat until melted. Slide the potato cake back into the skillet, pat down with the spatula and reduce the heat to low, cook for another 10-15 minutes.

Slide the cake back on to the plate and cool for 5 minutes before cutting into wedges.

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