

## POTATO FLATS

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Alright... this is dirt simple and tastes REALLY good. A great side if you are just cooking for yourself and it can easily be scaled up if there are more hungry mouths than just yours. The only drawback is that it takes a little while to cook. BUT if you doing the timing right, you can line it up to be done when your main dish is done

### INGREDIENTS

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<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
1	-----	Decent Size Russet Potato
AR	-----	Duck Fat
AR	-----	Morton's Kosher Salt
AR	-----	Fresh Ground Black Pepper
AR	-----	Garlic Powder
AR	-----	Rubbed Sage

Duck fat... maybe not entirely necessary, but I really like the way it works here. I think any oil or fat should do, but each will impart its own subtleties in flavor and browning.

Insert standard blurb about kosher salt here

### SPECIAL TOOLS

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- Toaster oven with convection that can accommodate a ¼ sheet pan [i]

### PREPARATION

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- 1) Heat the toaster oven on 425 deg. F, roast with convection, rack in the bottom position [ii]
- 2) Rinse the potato and dry thoroughly
- 3) Slice the potato lengthwise into about ¼ inch thick slices
- 4) Add about ½ TBSP of duck fat to a ¼ sheet pan and put it in the toaster oven
- 5) Once the fat melts, pull the pan and use a brush to spread the fat evenly around the pan
- 6) Place about ½ TBSP of duck fat into a ramekin and put it in the toaster oven
- 7) Keep a close eye on the fat and pull it when it just melts
- 8) Place the potato slices on to the ¼ sheet pan
- 9) Brush the potatoes with the melted duck fat from the ramekin
- 10) Flip the potatoes and brush with the melted duck fat from the ramekin
- 11) Sprinkle the kosher salt, fresh ground black pepper, garlic powder, and rubbed sage over each side of the potatoes [iii]
- 12) Place the ¼ sheet pan in the toaster oven and set timer for 15 minutes
- 13) When the timer goes off, pull the pan and flip the potatoes
- 14) Put the ¼ sheet pan back in the toaster oven and set timer for 10 minutes
- 15) When the timer goes off, pull the pan and flip the potatoes

- 16) Put the ¼ sheet pan back in the toaster oven and set timer for 5 minutes [iv]
- 17) When the timer goes off, pull the pan and flip the potatoes
- 18) Put the ¼ sheet pan back in the toaster oven and set timer for 5 minutes [iv]
- 19) Pull the potatoes, plate, and...
- 20) ENJOY !!!

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## CLOSING THOUGHTS

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Simple but tasty! I REALLY wish I could cook it faster and still get that nice balance of browning on the outside and tender potatoes on the inside. Oh well... I can dream!

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## NOTES

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- i. You REALLY don't need a toaster oven with convection BUT it does work really well, especially if you are doing only one. Regular oven will work fine; I'll included adjusted temperature in....
- ii. If you don't have a toaster oven or oven with convection, a regular oven will work fine. Just bump up the temperature to 450 deg. F and put the rack in the middle position
- iii. Go a little bit lighter on the salt until you figure out where your taste is. It can be easy to over salt
- iv. Your oven will vary so keep an eye on the potatoes. Adjust cook time as needed to get your desired level of browning

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## PICTURES

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No pictures yet!