

SKILLET POTATOES

This is a recipe for potatoes fried in a cast iron skillet that I invented when I got invited to a potluck and became competitive.

INGREDIENTS:

FOR THE PICKLED RED ONIONS:

- 1 cup red wine vinegar
- small red onion, cut into long, thin strips
- 1 Tbls sugar
- 1 Tbls mustard seeds
- pinch of salt

FOR THE PEARL ONION GLAZE:

- 50 or so white pearl onions, peeled
- 1 Tbls sugar
- 2 Tbls butter
- pinch of salt

FOR EVERYTHING ELSE:

- 1 1/2 lbs small red potatoes, quartered
- generous shake of salt
- 20 or so fresh sage leaves
- olive oil
- shallot, sliced
- 5-10 cloves of garlic, sliced
- 10 or so corinichons, diced
- salt & pepper



STEP ONE: PICKLE THE ONION

Cut a small red onion into long, thin strips. Boil one cup of red wine vinegar with one tablespoon each of sugar and mustard seeds and a pinch of salt until completely dissolved. Pour the mixture over the red onions and refrigerate for at least an hour.



STEP TWO: MAKE THE PEARL ONION GLAZE

Peeling one pearl onion, let alone fifty, is really annoying. If you can trick someone into doing this step for you, do that. Otherwise, begin by cutting off both ends, then peel the outer layer, doing your best to leave the onion intact.



In a small saucepan, simmer the peeled pearl onions in just enough water to cover them, one tablespoon of sugar, two tablespoons of butter, and a pinch of salt for about 20 minutes, then set aside.

STEP THREE: PARBOIL THE POTATOES

Wash the potatoes and cut them into quarters. Boil a pot of water with a generous pinch of salt and cook them until they are about halfway done, about 5-10 minutes.



STEP FIVE: FRY THE POTATOES



In the leftover sage oil, melt two tablespoons of butter and begin to fry potatoes. Once they start to brown, add sliced shallot and garlic. Season with salt and pepper and continue to fry. With five minutes left, add pearl onions and glaze liquid. When done, turn off heat and add diced corinichon, drained pickled red onions, and fried sage.



STEP FOUR: FRY FRESH SAGE LEAVES

Heat olive oil in a cast iron skillet then quickly fry the sage leaves. Remove from pan, pat dry with paper towels, and lightly season with salt and pepper.

