

BRAISED FINGERLING POTATO COINS

Prepared by: Dave Eckhert, June 2017

Source: Gourmet Magazine, October 2008 edition

Makes 8 (side dish) servings

2 pounds fingerling potatoes, peeled if desired

2 cups water

3/4 stick unsalted butter, cut into bits

3 tablespoons finely chopped flat-leaf parsley

Equipment: an adjustable-blade slicer

Cut a round of parchment paper to fit just inside a 12-inch heavy skillet and butter one side.

Slice potatoes 1/8 inch thick with slicer. Arrange in skillet. Add water, 3/4 teaspoon salt, and 1/2 teaspoon pepper. Dot top with butter. Cover potatoes with parchment, buttered side down, and briskly simmer until tender and most of liquid has evaporated, 30 to 35 minutes. Serve sprinkled with parsley.

