

TWICE COOKED FINGERLING POTATOES RECIPE

by Chef JJ

The perfectly grilled steak and the creaminess of Chef JJ's green peppercorn sauce are the perfect companions for this twice-cooked potatoes recipe!

Ingredients

- 2 pounds fingerling potatoes
- Oil for frying
- Kosher salt
- Garlic powder
- Smoked paprika for sprinkling

Instructions

Cook the potatoes in a pot of salted water over medium-high heat until tender. Drain and let cool. Once the potatoes are cooled, smash them with the palm of your hand. In a medium or large saute pan or cast iron pan, add oil and heat until 350 degrees. Fry the potatoes until golden brown and crispy. Remove the potatoes with a spider or slotted spoon onto a cooling rack or plate with a paper towel. Sprinkle the potatoes with salt, garlic powder, and smoked paprika and serve.