

Mini Pommes Anna

Adapted from *Serious Eats*

- ¼ cup (1/2 stick) butter
- Fresh thyme
- 1.5 – 2 lbs small Yukon Gold potatoes (each slightly larger than a golf ball)
- Kosher salt and freshly ground black pepper
- Parchment paper

Preheat oven to 350 degrees. Peel potatoes, then slice into very thin slices (~1/16 inch each) using a mandolin. Place slices in a large bowl. Melt the butter and pour over the potato slices. Season with salt and pepper; toss to coat. Cut 12 small parchment paper circles just large enough to cover the bottom of each cup of a standard muffin pan. Spray each cup with oil, then place a parchment round in each one. Add a small thyme sprig or two to the bottom of each muffin cup. Carefully arrange overlapping slices of potato in a circular pattern until you have filled each muffin cup. Tightly cover with foil and bake for 35 minutes.

Remove from oven and carefully remove foil. Using the bottom of a small glass just smaller than the muffin cups, press down on each potato stack to make each one tighter and more compact. Invert over a cookie sheet and tap on counter to release potatoes. Remove parchment rounds and discard. (Potatoes can be cooked to this point a day ahead, then covered and refrigerated.) Turn oven up to 425. Place cookie sheet in the oven and cook potatoes until brown on top – 15 – 25 minutes more. Serve hot.