Crash Hot Potatoes

Description

They're so simple, it's terrifying. Well, not terrifying…but almost. They're a lovely twist on the tired old baked potato, and they perfectly embody a quality I always strive to achieve in my cooking: Flavorful, Crispy Surface Area.

Summary

Yield: 6
Prep Time: 1 hour
Category: Potatoes
Cuisine: American
Tags: Football

Ingredients

- 12 new potatoes
- 3 tbsp olive oil
- 1 crumbled gorganzola

Instructions

Bring a pot of salted water to a boil.

Add in as many potatoes as you wish to make and cook them until they are fork-tender.

On a sheet pan, generously drizzle olive oil.

Place tender potatoes on the cookie sheet leaving plenty of room between each potato.

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With a potato masher, gently press down each potato until it slightly mashes, rotate the potato masher 90 degrees and mash again.

Brush the tops of each crushed potato generously with more olive oil.

Sprinkle potatoes with kosher salt, fresh ground black pepper and fresh chopped rosemary (or chives or thyme or whatever herb you have available.)

Bake in a 450 degree oven for 20-25 minutes until golden brown.

Remove the pan from the oven and turn the broiler to High.

Place the Gorgonzola or shredded cheddar crumbles on top of the potatoes according to how much bleu cheese you like.

Return the pan to the oven and broil until the cheese melts and gets just a couple little golden brown toasty bits.

Remove the pan from the oven and let the potatoes rest for 3 minutes before serving.