

# **MELTING POTATOES**

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## **INGREDIENTS**

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2 pounds youkon gold potatoes,  
peeled and sliced 1-inch thick

4 tbsp butter, melted

2 tsp rosemary or thyme

1 tsp black pepper

1 cup chicken broth

2 garlic cloves, smashed

1 tsp sea salt

1 tsp black pepper

## **PROCEDURE**

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Heat oven to 500 degrees with rack in the upper section.

Toss the potatoes with butter, sea salt and pepper, and thyme or rosemary.

Transfer potatoes to a 9x13 inch baking dish. Arrange the potatoes in single layer and bake for 15 minutes.

At the 15-minute mark, flip and bake for another 15 minutes.

Remove from the oven, add the broth and garlic cloves.

Return to the oven for another 15 minutes.

When ready to serve, place the potatoes in a dish and pour the liquid from the pan over top.

Best served warm.