

CRISPY SMASHED POTATOES with FRIED ONIONS and PARSLEY

4 servings

This is admittedly not a good Thanksgiving side for the Before Times, but this is 2020 and anything goes and this year maybe you want crispy potatoes on your table. Go ahead, you've earned it! Tips for crispy smashed success: 1. Don't overcook potatoes or they'll fall apart. 2. Don't understeam or you'll never be able to crush them. 3. Let them cool a bit before you smash them so they also dry out a bit, making them less likely to fall apart. 4. The oil must be hot. Think of this as a shallow fry: if the oil is not hot enough, it will soak into the potatoes rather than crisp them up.

Kosher salt

1 ¼ pounds new potatoes or small fingerlings (1 to 2 inches, about the size of a golf ball)

⅓ cup chicken fat, olive oil, grapeseed or canola oil

Freshly ground black pepper

2 tablespoons unsalted butter (¼ stick)

½ yellow onion (small thinly sliced into rings)

1 teaspoon Aleppo pepper or crushed red pepper flakes

Flaky sea salt

¼ cup fresh flat-leaf parsley, finely chopped

1. Bring 2 inches of salted water to a boil in a large pot fitted with a steamer basket. Add the potatoes and season with salt. Cover and steam until the potatoes are tender, 8 to 10 minutes. (Check one of the smaller ones after 8 minutes to see how tender it is; you should be able to insert a fork into it easily.) If you don't have a steamer basket, boil them in a large pot of salted water until tender, 10 to 15 minutes.
2. Remove the potatoes from the steamer and let them cool slightly. Using the bottom of a bowl or cup or the palm of your hand, smash the potatoes until they're just crushed to expose the inside, but not so much that they fall apart. You're going for maximum crispy surface area here.
3. Heat the chicken fat in a large skillet over medium-high heat. Add the potatoes in a single layer (work in batches, if you need to) and season with kosher salt and black pepper. Cook until both sides are super browned and crispy, about 5 minutes per side.
4. Remove the potatoes with a slotted spoon or spatula and transfer them to a serving bowl or platter. Add the butter to the skillet and let it melt and foam. Add the onion rings in a single layer and season with kosher salt and black pepper. Cook, swirling the skillet occasionally, until the onions have turned golden brown and started to crispy, 4 to 6 minutes.
5. Remove the skillet from heat and add the red pepper flake, swirling the skillet a few times to combine. Pour the onions and any butter in the skillet over the potatoes and top with flaky sea salt and the parsley.

NOTE

Potatoes can be boiled a few days ahead, kept wrapped and refrigerated.