

Papi Potatoes

Ingredients:

1. 4 medium yukon gold potatoes
2. salt
3. pepper
4. olive oil

Instructions:

1. 4 medium yukon gold potatoes, cut potatoes in to wedges approximately 3/4" thick.
2. Toss with 2 tablespoons olive oil, salt and pepper.
3. Heat a wide flat-bottomed non-stick pan over medium heat.
*A well-seasoned cast iron pan also works well
4. Add 1 tablespoon olive oil to the pan and add potatoes.
*Potatoes should not be crowded, or they will steam rather than crisp (Papi wants them crispy).
5. Leave potatoes to brown over medium heat for 5-7 minutes.
6. Toss gently and leave for another 5 minutes. The flat surfaces of the potatoes should start to get nicely brown and crispy.
7. Toss once more to get any of the uncooked surfaces browned in the last 5-6 minutes.