



Variegated Russets & Sweet Potatoes

Roasted and Served with Fresh Sage Browned Butter

Camine Pappas / Serves 4 / June 2020

Blanching the potatoes before layering and roasting will preserve the bright color and textures as well as give you the option of preparing early in the day and then roasting right before serving.

INGREDIENTS:

2 large sweet potatoes peeled and 2 large russets peeled and sliced very thin with mandolin.
1 fresh thyme sprig
1 T salt/1/2 t pepper
3 T light vegetable oil
4 T salted butter
3 – 4 large sage leaves julienned
12 C boiling water

METHOD:

Heat water to boiling and keep simmering while you cut the potatoes. Keep them in cold water while you complete slicing all potatoes.

Blanche in two batches doing one kind of potato and then another. I start with the russets and end with the sweet potatoes because they turn the water just a bit orange. Blanche for about 3 minutes for each batch.

After the 3 minutes remove with slotted spoon and immediately plunge into ice water to stop the cooking. Use a paper towel to dry the potatoes thoroughly and place in a large bowl.

Lightly oil a 9X12 glass baking dish. Arrange the potatoes in two rows alternating russet and sweet potato. I find it's easier to create 4 – 5 stacks and then angle them at the end to form two long rows. Makes it much easier to arrange uniformly. Now brush them with the rest of the oil using a basting brush. Season with salt and pepper and nest a thyme sprig on top. Either cover them with cling wrap and refrigerate until ready to roast, or place them in a pre-heated 375 degree F oven for about 35-40 minutes, or until tender and edges start to brown. Don't overcook or they will be dry! *NOTE: Make sure you let the potatoes come to room temperature before roasting if you've had in fridge.*

In a very small saucepan melt the butter and let it become browned JUST A TINY bit. Add the fresh sage and let it wilt in the butter. To serve place a few of the potatoes on the plate and THEN drizzle with the sage butter. Can top with a bit of thyme leaves if desired and another flourish of sea salt.



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