

POTATOES SMASHED



2 lbs. small new potatoes

1 t. salt

olive oil

coarse sea salt or kosher salt

Place a steamer basket in a large pot filled with an inch of water and add the potatoes and salt. Cover and bring to a boil over medium heat. Steam until the potatoes are just tender, about 25 minutes. Let the potatoes cool enough to be handled.

Gently squeeze the potatoes so they flatten slightly. Pour 1/4 inch of oil into a medium frying pan set over medium-high heat. Fry on both sides until crisp and browned.