

I don't know if you've heard but potatoes have recently been redeemed a bit. They have many more nutrients than originally thought. FYI.

I believe this is a Martha recipe. Very tasty.

3 Tbsp. unsalted butter, melted

3 Tbsp. extra virgin olive oil

4 lb. russet potatoes, peeled

4 shallots, thickly sliced lengthwise

coarse salt

1/2 - 1 tsp. red-pepper flakes (optional)

8 sprigs thyme

Preheat oven to 375 degrees. In a small bowl, combine butter and oil. Brush bottom of a round 9" baking dish with some butter mixture. With sharp knife or mandoline, slice potatoes very thinly crosswise. (I used a knife - I had a fork to hold the opposite end so I didn't maim myself.) Arrange potatoes slices vertically in a dish. Wedge shallots throughout. Sprinkle with salt and red-pepper flakes; brush with remaining butter mixture. Bake 1 1/4 hours. Add thyme and bake until potatoes are cooked through with a crisp top, about 35 minutes more.

The thinner the potatoes are cut, the crispier they will get.

The shallots I bought for this went bad before I got around to making the dish and so I used almost a full white onion and it was also very tasty.