



Recipes

PROGRAM 8 - SEGMENT 3

Long Beach Petroleum Club Recipes

POTATOES ANNA

Serves 2

INGREDIENTS

1/4 TSP Kosher or Sea Salt

Black Pepper

1 TBSP Unsalted Butter

1 lb Baking Potatoes, peeled, cut into 1/8-inch-thick slices

1/4 TBSP Unsalted Butter, melted

1/4 TBSP Chopped Fresh Italian Parsley

METHOD

Preheat oven to 450°.

Combine salt and pepper in a small bowl.

Melt 2 1/2 TBSP butter in a small ovenproof heavy skillet over medium heat. Arrange a single layer of potato slices, slightly overlapping, in a circular pattern; sprinkle with 1/4 TSP salt mixture. Drizzle 1/2 TSP melted butter over potatoes.

Repeat the layers until potatoes are used up, ending with butter. Press firmly to pack. Cover and bake at 450° for 20 minutes.

Uncover and bake an additional 20 minutes or until potatoes are golden. Loosen edges of potatoes with a spatula. Place a plate upside down on top of pan; invert potatoes onto plate. Sprinkle with parsley.

**All recipes displayed with kind permission from Long Beach Petroleum Club.
Results may vary.**