

Crispy Parmesan Potatoes

We'd seen Parmesan potatoes relegated to side-dish status, but we wanted a spud fit for snacking. BY DIANE UNGER

For my next test, I processed the cheese in the food processor for a finer texture. I also added some rosemary and pepper for flavor and a bit more cornstarch, which we've found helps the finely shredded Parmesan distribute evenly. I sprayed the baking sheet with vegetable oil spray to help prevent sticking, then, when the potatoes came out of the oven 20 minutes later, I sprinkled the cheese liberally over the potatoes and baking sheet. I turned each slice over and returned the sheet to the oven until the cheese turned golden, about 5 minutes. I let the potatoes cool for 15 minutes on a wire rack before removing them from the sheet. The interiors were creamy, the upper sides of the slices were golden brown, and the underside of each had a delicious Parmesan crisp firmly stuck to it.

The only improvement? A dipping sauce. I combined sour cream (a natural with potatoes), chives, rosemary, garlic and onion powders, and salt and pepper. Just right.

CRISPY PARMESAN POTATOES

Serves 6 to 8

Try to find potatoes that are 2½ to 3 inches long. Spray the baking sheet with an aerosol (not pump) vegetable oil spray. Use a good-quality Parmesan cheese here. Serve with Chive Sour Cream (recipe follows), if desired.

- 2 pounds medium Yukon gold potatoes, unpeeled
- 4 teaspoons cornstarch
- Salt and pepper
- 1 tablespoon extra-virgin olive oil
- 6 ounces Parmesan cheese, cut into 1-inch chunks
- 2 teaspoons minced fresh rosemary

1. Adjust oven rack to lower-middle position and heat oven to 500 degrees. Spray rimmed baking sheet liberally with vegetable oil spray. Cut thin slice from 2 opposing long sides of each potato; discard slices. Cut potatoes lengthwise into ½-inch-thick slices and transfer to large bowl.

2. Combine 2 teaspoons cornstarch, 1 teaspoon salt, and 1 teaspoon pepper in small bowl. Sprinkle cornstarch mixture over potatoes and toss until potatoes are thoroughly coated and cornstarch is no longer visible. Add oil and toss to coat.

3. Arrange potatoes in single layer on



The best kind of mess: The cheese that covers the pan bakes into a salty, crunchy *trico*.

prepared sheet and bake until golden brown on top, about 20 minutes.

4. Meanwhile, process Parmesan, rosemary, ½ teaspoon pepper, and remaining 2 teaspoons cornstarch in food processor until cheese is finely ground, about 1 minute.

5. Remove potatoes from oven. Sprinkle Parmesan mixture evenly over and between potatoes (cheese should cover surface of baking sheet), pressing on potatoes with back of spoon to adhere. Using two forks, flip slices over into same spot on sheet.

6. Bake until cheese between potatoes turns light golden brown, 5 to 7 minutes. Transfer sheet to wire rack and let potatoes cool for 15 minutes. Using large metal spatula, transfer potatoes

cheese side up, and accompanying cheese to platter and serve.

CHIVE SOUR CREAM

Makes about 1 cup

This enhanced condiment makes an excellent topping for potatoes of all kinds.

- 1 cup sour cream
- ¼ cup minced fresh chives
- ½ teaspoon minced fresh rosemary
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder

Combine all ingredients in bowl. Cover and refrigerate at least 30 minutes to allow flavors to blend.