

Our State eats

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Smashed Roasted Potatoes with Horseradish Sauce

Yield: 4 servings.

- 1 pound honey gold, baby Dutch, or red potatoes**
- 2 tablespoons bacon drippings or olive oil**
- Coarse or flaked salt to taste**
- Black pepper to taste**
- 2 tablespoons fresh parsley, chopped**
- 1 (2-inch) fresh rosemary sprig, finely chopped**

HORSERADISH SAUCE:

- 2 tablespoons freshly ground horseradish**
- ½ cup Duke's mayonnaise**
- ½ cup sour cream**
- 1 clove garlic, minced**
- Salt and pepper to taste**
- 1 teaspoon red wine vinegar**

Preheat oven to 400°. Place potatoes in a heavy pot and cover with water. Bring potatoes to a boil. Reduce heat and simmer for 8 to 10 minutes or until potatoes are just tender. Drain potatoes and place on a rimmed sheet pan.

Use the flat bottom of a glass or other 3- to 4-inch-wide flat surface to smash potatoes to about ½-inch thick. Drizzle bacon drippings or olive oil over potatoes to coat them. Sprinkle with salt and pepper and roast for 15 minutes.

Turn potatoes over and return them to the hot oven for an additional 15 to 20 minutes. Remove from oven and sprinkle with parsley and rosemary.

For the horseradish sauce, mix all ingredients in a small mixing bowl. Refrigerate until ready to serve.



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