



S.P.A. Fingerling Potato Recipe

La Rouge Casserole

Yield: 4-5 Servings

Prep Time: 30 Minutes

Cook Time: 60 Minutes

Ingredients:

8-10 S.P.A. La Rouge Fingerling Potatoes

3 Tablespoons Unsalted Butter (or Oil)

1 Thinly sliced Onion

3-1/2 Cups Chicken Stock

1 Sprig fresh Thyme

1 Bay Leaf

Instructions:

Peel and trim potatoes to 1/8" slices using a sharp knife or a mandolin. Place cut potatoes in a bowl of cold water for later use. Over medium-low stovetop heat using a flameproof baking or casserole dish, add butter and onion. Season well with salt and pepper. Cook until soft and translucent, but not brown, about 5 minutes.

Drain potatoes. Add potatoes gently to the casserole dish stirring gently and coating evenly with butter. Cook until steam begins to rise from dish. Add stock, thyme and bay leaf. Stir gently and simmer. Cover with a lightly greased wax paper and bake for 50 minutes at 400 degrees or until most of the liquid is absorbed and potatoes are soft. Pierce and peel the wax paper off carefully with a roasting fork.

Serve hot.

Specialty Potato Alliance

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