

# simply irresistible

*Pommes Anna* (April 2001)

In putting together the magazine, we shoot a lot of photography. Usually, I look at the food only as another prop in the shot; I rarely eat when we're working. But when Food Stylist Kellie Gerber Kelley unveiled *Pommes Anna* at a photo shoot, I simply had to taste it! It has everything—it's beautiful, easy to make, and has a wonderfully sophisticated taste. And who wouldn't love the completely addictive chips that form the top of the dish? The day of the photo shoot, I even took some of it home to my husband because I knew he would go nuts over it.

Now, we make it all the time, and we've served it to many of our friends. It never fails to delight.

—Maya Metz Logue, Assistant Art Director

**What you thought:** Said one reader: "Everyone loved this one, and my sister-in-law asked for the recipe. Even her finicky kids who REFUSE to eat potatoes (except for French fries, of course) said these were good!"

## **Pommes Anna** (*Potatoes Anna*)

Recipe by Susan Herrmann Loomis

- 1 teaspoon kosher or sea salt
- ½ teaspoon black pepper
- 2½ tablespoons unsalted butter
- 3 pounds peeled baking potatoes, cut into ⅛-inch-thick slices
- 1 tablespoon unsalted butter, melted and divided
- 1 tablespoon chopped fresh flat-leaf parsley (optional)

1. Preheat oven to 450°.
2. Combine salt and pepper in a small bowl.
3. Melt 2½ tablespoons butter in a 10-inch cast-iron or ovenproof heavy skillet over medium heat. Arrange a single layer of potato slices, slightly overlapping, in a circular pattern in pan; sprinkle with ¼ teaspoon salt mixture. Drizzle ½ teaspoon melted butter over potatoes. Repeat layers 5 times, ending with butter. Press firmly to pack. Cover and bake at 450° for 20 minutes.
4. Uncover and bake an additional 25 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, if desired. Yield: 8 servings (serving size: 1 wedge).

CALORIES 208 (23% from fat); FAT 5.2g (sat 3.2g, mono 1.5g, poly 0.3g); PROTEIN 3.4g; CARB 36.7g; FIBER 2.6g; CHOL 14mg; IRON 0.7mg; SODIUM 353mg; CALC 11mg

