

CRISP SMASHED POTATOES

2-3 Very small round unpeeled potatoes per person

Olive oil

Salt

Parchment paper

Gently boil potatoes till they can be easily pierced through with a knife. About 20-30 minutes.

Line two baking sheets with parchment paper and lightly oil the paper with olive oil.

When you can handle the potatoes, while they are hot, place a potato on a dish towel and place a towel on top of the potato. Gently smash the potato till it flattens out, but does not breakup into pieces. Place potato on parchment lined baking sheet being careful not to break up the potato. Repeat with all potatoes.

PREPARE AHEAD TO THIS POINT BEFORE THE SHRIMP REMOULADE IS SERVED.

WHILE SHRIMP REMOULADE IS BEING EATEN PREHEAT OVEN TO 450 DEGREES.

A FEW MINUTES BEFORE SHRIMP COURSE IS FINISHED:

Drizzle potatoes liberally with olive oil. Place potatoes in oven and cook for about 20-25 minutes till crisp. Salt potatoes and **SERVE WITH STEAK AND SPINACH.**