

RÖSTI

Ingredients:

5 lbs russet potatoes (about 6 large)
5 tbsp butter
5 tbsp canola oil
2 tbsp kosher salt
Extra oil and butter

Preparation:

Place potatoes in large sauce pan, cover with cold water, bring to a boil: cook till tender, about 30 minutes.

Drain potatoes and set aside to cool for about 10 minutes.

Peel potatoes and refrigerate over night. (I will bring cooked, peeled and chilled potatoes).

Grate potatoes using the large holes on a box grater. May be prepared to this point.

Using two non stick skillets divide and heat butter and oil over medium low heat.

When butter has melted add the potatoes to each skillet, sprinkle with salt and mix around to coat with oil and butter.

Using a spatula press the potatoes molding them to the skillet, pulling the sides slightly away from the sides of the skillet.

Cook, shaking the skillet occasionally till edges and bottom are golden brown - about 20-25 minutes.

Cover the skillet with a large inverted plate, invert the Rösti over on to the plate, then slide the Rösti back into the skillet. If you think a little more oil and butter are needed add before putting Rösti back in skillet).

Cook till golden brown on bottom, about 20 minutes.

Cut into wedges and serve.