
Salt and Vinegar Smashed Potatoes

Jessica D'Ambrosio, Melissa Gaman, Khalil Hymore and Steve Jackson

Food Network Magazine - June 2021

1 1/2 pounds baby potatoes

2 cups water

1 1/2 cups white vinegar

2 pinches salt

4 tablespoons olive oil, divided

salt

In a saucepan, place the baby potatoes. Cover with two cups of water. Add the vinegar and two pinches of salt. Bring to a boil. Reduce to a simmer and cook until tender, 12 to 15 minutes. Drain.

Place the potatoes on a baking sheet . Toss with two tablespoons of olive oil.

Flatten the potatoes with a spatula.

Drizzle the potatoes with two more tablespoons of the olive oil. Season with salt.

Broil, flipping, until crisp all over, 15 to 20 minutes.

Per Serving (excluding unknown items): 528 Calories; 54g Fat (85.1% calories from fat); 0g Protein; 21g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 284mg Sodium. Exchanges: 11 Fat; 1 1/2 Other Carbohydrates.