

# Potatoes Anna

serves 8

This is a classic French favorite, absolutely simple yet elegant and delicious.

**4 T. unsalted butter**  
**10 medium potatoes, as many**  
**varieties and colors as possible**

**salt to taste**  
**freshly ground pepper to taste**

Melt the butter in a small sauce or fry pan. Peel the potatoes, not worrying if bits of skin remain. Slice the potatoes as thinly as possible, in full and even slices. I use gold, red, and blue fleshed potatoes. I often sneak a sweet potato slice in here and there for even more color and a flavor surprise. Very lightly coat the bottom of a 10" cast iron skillet with melted butter. Layer the potatoes in the bottom of the pan in a slightly overlapping spiral, beginning at the outside and working your way to the center. Very lightly brush/dab some of the melted butter on the surface of the potato spiral, then give a light sprinkling of salt and pepper. The bottom layer will become the top layer when the dish is completed, so pay attention to the color patterns and the appearance of the spiral. Continue layering with potato, butter, salt and pepper spirals until all your potato slices are used. Bake uncovered at 375° for 20 minutes. Then press foil tightly over the pan and bake until tender when pierced with a fork, another 20-35 minutes. Remove from the oven and uncover. Place a plate that is at least a little larger than the frying pan over the top of the frying pan. Carefully invert the contents of the pan on to the plate by carefully flipping the fry pan upside down on to the plate. Repair any disrupted areas as needed. Serve piping hot.