

Ree Drummond's Crash Hot Potatoes

Ingredients

12 whole new potatoes
Kosher salt
3 TB olive oil
Fresh ground black pepper
Rosemary or other herbs

Instructions

Bring a pot of salted water to a boil. Add potatoes and cook them until they are fork-tender.

On a sheet pan, drizzle olive oil. Place tender potatoes on the cookie sheet leaving plenty of room between each potato.

With a potato masher, gently press down each potato until it slightly mashes, rotate the potato masher 90 degrees and mash again. Brush the tops of each crushed potato with more olive oil.

Sprinkle potatoes with kosher salt, fresh ground black pepper and fresh chopped rosemary or other herbs.

Bake in a 450 degree oven for 20-25 minutes until golden brown.

Yield: 6 servings