

HEART-SHAPED FONDANT POTATOES

(from *The Bewitching Kitchen*)

Medium-large Yukon Gold Potatoes

1 quart warm water

4 tsp salt

2 tablespoons olive oil

salt and pepper to taste

2 tablespoons butter

1 to 2 cups chicken broth

sprigs of rosemary and thyme

1 heart shaped cookie cutter, preferably metal

Cut the potatoes in slices as thick as your cookie cutter. Use the cookie cutter to get heart shapes, as many as you want and will fit an oven-safe skillet in one single layer. Place the slices of potato in a bowl with the warm water and salt for 2 to 6 hours.

Remove the potatoes from the brine, dry them well. Heat the olive oil in a skillet, when really hot, add the slices of potato and let the first side brown well. Season with a little pepper, you might want to skip the salt due to the brining. Brown the first side for about 4 minutes. Flip the slices over, add the butter, once it melts, remove the pan from the heat and carefully add the chicken stock, to about half the height of the potatoes. Add the rosemary and thyme.

Cover the pan and transfer to a 400F oven for 25 to 30 minutes. Remove the sprigs of herbs, and spoon some of the cooking liquid over the potatoes. Serve immediately.