



Melting Potatoes



4 medium russet potatoes, peeled

1 t Kosher salt

1 t fresh-ground pepper to taste

6 T butter, divided

2 T vegetable oil

1 c chicken broth

2 whole garlic cloves, peeled

1 t Sea salt

Preheat oven to 400°F. Slice off ends of potatoes and cut in $\frac{3}{4}$ -inch thick slices. Salt and pepper both sides of potato slices. Heat 4 tablespoons butter and oil in cast-iron skillet over medium heat. Add potatoes and let sit 5-6 minutes or until crispy and golden. Flip potatoes and add broth, garlic, and remaining butter. Transfer skillet to oven and bake for 30 minutes. Remove potatoes from skillet and season with sea salt. Serve warm. Refrigerate leftovers.