

Rosti (Potatoes)

Servings: 4

Source: New York Times, March 18, 2007

Ingredients

- 1½ lbs. Russet Or Yukon Gold Potatoes, Peeled
- ⅔ cups Diced Bacon
- Salt
- ⅓ cup Olive Oil, Divided

Method

1. Over a large bowl, coarsely grate the potatoes. Cover with water and stir vigorously to remove excess starch. Drain. Wipe the bowl dry.
2. Transfer half the potatoes to a kitchen towel, gather the ends together and twist as tightly as possible to remove water. Place in the bowl and repeat with the remaining potatoes. Add bacon and 1 tsp salt and mix well.
3. Place a 10" cast-iron skillet over medium heat. When the pan is hot, add ¼ cup of oil. When the oil is hot, add the potato mixture and toss to coat. Cover and cook until the bacon has cooked through, about 6 minutes. Gather the potatoes into a low, cakelike shape. Increase heat to high and cook, uncovered, until a golden crust forms underneath, 3 or 4 minutes more. Slide out onto a plate, crust side down.
4. Reduce heat to medium-high. Add the remaining 2 tbsp oil and return rosti to the pan, crust side up (by flipping it into the pan with a spatula, much as you would a pancake). Cook until the underside is browned, about 8 minutes more. Let cool for 5 minutes in the pan. Serve warm.