



DISHING IT UP WITH DANA

Potatoes and Brie and Cranberry Sauce, Oh My!

This easy-to-prepare recipe brings a plethora of flavors together in such a unique way

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

I recently spent time with my mom, and she was nonchalantly telling me about an upcoming gathering she would be attending with friends.

The instructions were for everyone to bring a snack while the hostess would provide the main course and drinks.

My mom started thinking out loud and sharing all the nostalgic appetizer-type recipes I remember her (and my grandmothers) preparing for such events in years past. Eventually, I interrupted her thought process and said, "Why not try something different this time?"

I shared the "Smashed Potatoes with Brie and Cranberry Sauce" recipe with her, and she was sold. Not only is the recipe easy to prepare, but it also brings a plethora of flavors

together in a unique way.

The fluffy texture of the potatoes combined with creamy Brie cheese and tangy whole berry cranberry sauce is the perfect way to wake up your palate! Add the "savory" by garnishing each with a sprig of fresh thyme.

Besides tasting good, each morsel also provides a pop of color. A simple presentation on a decorative plate is all you need to make a statement to your guests at your next gathering.

This is a dish that is elegant enough for a holiday party, casual enough for a gathering with friends, and powerful enough to stand out during your NFL game-day get-together!

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SMASHED POTATOES WITH BRIE AND CRANBERRY SAUCE

INGREDIENTS:

3 lbs	petite yellow potatoes
8 oz	Brie cheese, sliced
15 oz	canned whole berry cranberry sauce
	fresh thyme to garnish
	salt as needed
	pepper as needed
	olive oil as needed



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DIRECTIONS

In a medium heavy-bottom pot, cover the potatoes with cold water by an inch and add some salt. Bring the water to a boil and reduce to a simmer, cooking the potatoes until they are fork-tender, or about 12-15 minutes.

Once the potatoes are tender, drain off the water completely. Put the potatoes in the refrigerator for 15 minutes so they are easier to smash and to retract the starch so that they'll crisp up nicely in the oven. This step is not absolutely necessary, but it will yield better results.

While the potatoes are cooling, preheat your oven to 425 degrees Fahrenheit.

On a prepared baking sheet lined with parchment paper, lay out your potatoes and lightly smash them into flat discs, about 1/2-inch thick, with a heavy-bottomed glass. Carefully arrange the potatoes on a nonstick baking sheet and drizzle them with olive oil, then season with salt and pepper.

Roast the potatoes in the oven for 20-25 minutes or until they are



golden brown and crispy, carefully flipping them over halfway during cooking.

When the potatoes are almost done, take them out of the oven and put the slices of Brie over the top of each potato, then return them to the oven until the cheese is fully melted.

Once the potatoes are crispy and the cheese is melted, remove them from the oven and top with the cranberry sauce and thyme.

Season with salt and pepper to taste.

Enjoy!

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