

The Friday 4

4
FRESH
IDEAS
YOU
CAN USE
IN
4
MINUTES
OR LESS



1 Quick Recipe: Crispy, Crunchy and Creamy Potatoes!

You'll Impress Family and Friends with this Easy Veggie Tart...

French Potato Thyme Tart

1 ½ Pounds Yukon Gold Potatoes, sliced 1/8" thick
2 TB Unsalted Butter, Melted
2 TB Extra Virgin Olive Oil
2 Tsp Fresh Thyme Leaves
1 Tsp Kosher Salt
½ Tsp Freshly Ground Black Pepper
Sour Cream or *Crème Fraiche
Fresh Thyme Leaves for Garnish

Step 1 Preheat the oven to 375F

Step 2 Pat the potatoes dry. Toss the potatoes in a bowl with 1 TB of the butter, the olive oil, the thyme, salt and pepper.

Step 3 Brush the sides and bottom of an oven proof 7-inch skillet, (preferably cast iron) with 1 TB of butter. Arrange the potatoes in a circular fashion starting at the edge and working towards the center. Continue making layers with the potatoes until the skillet is full.

Step 4 Tightly cover the pan with aluminum foil and place it over medium heat. Cook to brown the potatoes on the bottom about 15 minutes. (If your skillet is not cast iron cook for 10 minutes.)

Step 5 Place in the 375F oven for 20 minutes or until a knife pierces a potato easily. Remove from the oven and place a plate on top of the skillet –

turn the skillet over to release the tart. Cut into wedges and serve, dolloped with sour cream or *crème fraiche.

2 Kitchen Smidgen

*Crème Fraiche is the traditional accompaniment to this potato tart. It is a rich and delicious heavy cream similar to the texture of sour cream. Looking to save calories and fats? Use light sour cream!

3 Get Creative

Serve a wedge of the warm potato tart on a bed of baby spring greens dressed with a little lemon vinaigrette. Place 2 TB Lemon Juice, 1 Tsp Dijon Mustard, 1 Tsp Honey and 1/4 cup Extra Virgin Olive Oil in a jar. Shake and taste for Salt and Pepper.

4 WINE of the Week

Cave de Lugny Macon-Villages

Burgundy, France
Publix about \$12.00

What kind of wine is this, you ask? It's Chardonnay! It's miles away from a flabby over-oaked Chard. Instead, this French import is steely and crisp with a rich, dry mouthful of apples and lemons. This wine comes from an area of 42 villages in southern Burgundy and it's a real bargain for the delicious, fresh mouthwatering aroma and taste.