

Crash Hot Potatoes

1

Added by [Ree](#) on August 7, 2009 in [Potatoes](#), [Sides](#)

Prep Time 30 Minutes

Servings 6

Difficulty Easy

Cook Time 25 Minutes

Ingredients

12 whole New Potatoes (or Other Small Round Potatoes)

3 Tablespoons Olive Oil

Kosher Salt To Taste

Black Pepper To Taste

Rosemary (or Other Herbs Of Choice) To Taste

Preparation Instructions

Bring a pot of salted water to a boil. Add in as many potatoes as you wish to make and cook them until they are fork-tender.

On a sheet pan, generously drizzle olive oil. Place tender potatoes on the cookie sheet leaving plenty of room between each potato.

With a potato masher, gently press down each potato until it slightly mashes, rotate the potato masher 90 degrees and mash again. Brush the tops of each crushed potato generously with more olive oil.

Sprinkle potatoes with kosher salt, fresh ground black pepper and fresh chopped rosemary (or chives or thyme or whatever herb you have available.)

Bake in a 450 degree oven for 20-25 minutes until golden brown.