

# Smashed Potatoes with Duck Fat

This recipe comes from Stephen and Eve Colbert's cookbook, *Does this taste funny?* Since their recipe makes enough for four servings, I cut it in half to match the recipe for duck breast.

Makes 2 servings

## Ingredients:

- 3/4 lb. red new potatoes
- 2 Tbsp. duck fat (or butter)
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1/4 tsp. garlic powder

## Equipment:

- Zester
- Temperature probe



### Smashed potatoes:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Preheat oven to 400 degrees	
	Clean potatoes and then boil them in water with 1/2 tsp. salt added until fork tender	20
	Drain the potatoes and then smash them with a mallet to a thickness of 1/2 inch.	2
	Baste with melted 2 Tbsp. duck fat (or butter)	1
	Season with salt, pepper, and garlic powder	1
	Bake	15
	Bake until the skin is crisp	15
	<b>Total</b>	54 min.