

# Leite's Culinaría Hot food, dry wit.™

## Baker's Potatoes

by Virginia Willis

from [Bon Appétit, Y'All](#)

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Serves 4 to 6

Years ago in France, many homes did not have an oven, so if anything was to be baked, it was taken to the local baker (*boulangier*) to cook in his oven. This recipe, known in France as *pommes boulangere*, is a healthy departure from classic potato recipes that use lots of butter and cream. It really shines with freshly harvested potatoes, when they are at their finest.

### INGREDIENTS

2 tablespoons olive oil, plus more for brushing the dish  
1 onion, preferably Vidalia, very thinly sliced  
2 pounds Yukon Gold potatoes, peeled  
2 garlic cloves, finely chopped  
1 tablespoon chopped fresh thyme  
Coarse salt and freshly ground black pepper  
2 1/2 cups homemade chicken stock or low-fat, reduced-sodium chicken broth

### METHOD

1. Preheat the oven to 350°F (175°C).
2. Brush an ovenproof gratin dish with oil. Scatter the onion slices on the bottom of the dish.
3. Using a sharp knife, thinly slice each potato, stopping each cut 1/4 inch from the bottom, so the potato is sliced, but still intact.
4. Place the potatoes in the prepared gratin. Drizzle the 2 tablespoons oil over the potatoes and onions. Sprinkle with the garlic and thyme. Season with salt and pepper.
5. Pour the stock over the potatoes and bake, basting occasionally, until most of the liquid is absorbed and the potatoes are tender when pierced with the point of a knife, about 45 minutes. Taste and adjust the seasoning with salt and pepper. Serve immediately.

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