

Skillet Potato Cake

The trick here is to start the potato cake on top of the stove to heat it quickly, then transfer it to the oven where it will develop a crunchy crust.

Ingredients

- 1 1/2 pounds baking potatoes (about 2), peeled and cut into 1/2-inch chunks
- 3 tablespoons butter
- 2 tablespoons vegetable oil
- 3 scallions, including green parts, thinly sliced (about 1/2 cup)
- salt and pepper

Directions

1. Preheat the oven to 425°. Put the potatoes in a medium saucepan of salted water. Bring to a boil, reduce the heat to medium, and cook until tender, about 10 minutes. Drain.
2. In a 10-inch cast-iron skillet, heat the butter and oil over medium heat. Stir in the potatoes, scallions, 1/4 teaspoon salt, and 1/8 teaspoon pepper. With the back of a large spoon, press the potatoes into the pan, crushing them slightly.
3. Bake the potato cake until the edges are golden brown, about 20 minutes. Loosen the cake with a heatproof spatula if necessary. Cover the pan with a plate, flip over, and remove the pan.