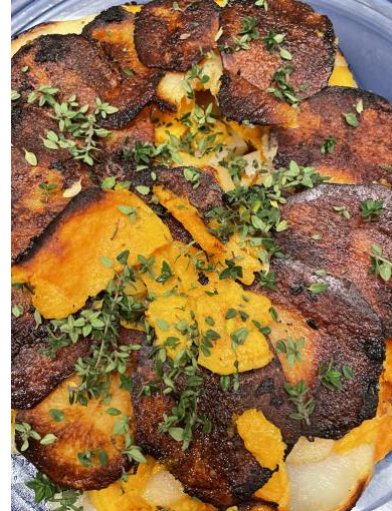


## Yukon Gold and sweet potatoes Anna

Serves: 6

Martha Stewart

1 ¼ pounds Yukon Gold potatoes, (3-4 medium), peeled  
1 ¼ pounds sweet potatoes (2 medium), peeled  
6 tablespoons unsalted butter, melted  
Coarse salt and freshly ground pepper



Photography: Henri T. de Hahn

1. Preheat oven to 425F. Cut Yukon Gold and sweet potatoes into 1/8-inch-thick slices with a handheld slicer or sharp knife, keeping potatoes varieties separate (Henri: cut by hand and NOT to thin)
2. Brush an ovenproof 10-inch nonstick skillet with butter. Starting in center of pan, arrange about 20 Yukon Gold slices, slightly overlapping, in a circular pattern, covering surface. Brush with butter and generously season with salt and pepper. Make another layer with sweet-potatoes slices; brush with butter and season. Repeat, alternating Yukon Gold and sweet-potato slices. Drizzle any remaining butter on top of potatoes.
3. Place skillet over medium-high heat and cook until butter vigorously bubbles in pan, about 4 minutes. Transfer to oven and bake 30 minutes. Tent loosely with foil and continue to bake until potatoes are easily pierced with a knife, about 20 minutes more. Remove from oven. Run a small rubber spatula around edges of potatoes to loosen. Carefully invert onto a plate and cut into wedges.

### Menu suggestions

Yukon Gold and sweet potatoes Anna, with pork slices, mushroom sauce and endive leaves with balsamic drizzles

