



Delicious Million Layer Potatoes Recipe

Introduction

Million Layer Potatoes are an exquisite dish that brings together the comfort of potatoes and the joy of a crispy exterior. These golden, multi-layered potato stacks are not only visually appealing but also bursting with flavor. Perfectly suited as a side dish for any meal, they will impress your guests and become a favorite in your household.

Detailed Ingredients with Measures

- 1 cup canola, safflower, avocado, or peanut oil - 2 large (12-ounce)

russet potatoes – Flaky salt, for seasoning

Prep Time

Approximately 15 minutes

Cook Time

Approximately 10 minutes

Total Time

25 minutes

Yield

Serves 4 These Million Layer Potatoes are a delightful addition to any meal, offering a perfect balance of crispy texture and creamy interior. Enjoy your cooking!

Detailed Directions and Instructions

Prepare the Oil:

Pour 1 cup of your chosen oil into a 9 to 12-inch nonstick skillet. Heat over medium-high until the oil is shimmering and a small piece of potato sizzles immediately upon contact.

Slice the Potatoes:

Scrub the russet potatoes under cold running water and pat them dry. Using a mandoline, slice each potato lengthwise into 1/16-inch-thick slices (about the thickness of a dime). Discard the top and bottom slices with skin or save them for another use.

Stack and Trim:

Reassemble the slices in the order they were cut to recreate the potato's original shape. Trim the long and short edges to form a neat rectangle of skinless slices. Reserve the trimmings in a bowl of cold water for another use.

Cut into Stacks:

Cut the rectangular stack crosswise into 3 to 4 bite-sized rectangles. Repeat the slicing, stacking, and cutting process for the second potato.
See also [Creamy Ground Chicken Chili](#)

Fry the Stacks:

Carefully add the potato stacks to the hot oil, placing them on their sides and arranging them close together but not touching. Reduce the heat to medium and cook without moving them for 4 to 5 minutes, until the bottoms and halfway up the sides are deep golden brown. Use a spatula and fork to gently flip the stacks away from you to prevent oil splashes. Cook the second side for another 4 to 5 minutes until uniformly golden brown.

Drain and Season:

Transfer the fried stacks to a paper towel-lined plate to drain excess oil. Season generously with flaky salt.

Serve:

Serve immediately while hot and crispy.

Notes

Stack Height:

Keep the stacks up to one inch thick to ensure even cooking.

Oil Temperature:

Start frying over medium-high heat, then reduce to medium to allow the centers to cook through without over-browning the exteriors.

Avoid Crowding:

Fry in batches to prevent overcrowding, which can lower the oil temperature and result in less crispy potatoes.

Seasoning:

Season the potatoes after frying to avoid drawing out moisture during cooking, which can hinder browning.

Cook techniques

Preparing the Oil

Pour the oil into a nonstick skillet and heat until shimmering. This is crucial for achieving a crispy exterior.

Slicing the Potatoes

Use a mandoline to slice the russet potatoes evenly. Consistent thickness ensures uniform cooking.

Stacking and Trimming

Reassemble the potato slices in their original order and trim the edges for a neat rectangle. This helps create even stacks.

Creating Stacks

Cut the rectangular stacks into smaller pieces to make them bite-sized. This facilitates even frying and serving.

See also [Miso Soup with Salmon](#)

Frying the Stacks

Carefully place the potato stacks in the hot oil, ensuring they're close but not touching. Control the heat to achieve the desired crispiness without burning.

Draining and Seasoning

Transfer the fried stacks to drain on paper towels and season immediately with flaky salt for enhanced flavor.

FAQ

Can I use different types of potatoes?

Yes, while russet potatoes are ideal for this recipe, you can experiment with other varieties, but texture and flavor may vary.

What oil is best for frying?

Canola, safflower, avocado, or peanut oil are great options due to their high smoke points and neutral flavors.

How can I ensure the potatoes stay crispy?

Make sure to maintain the oil temperature and avoid overcrowding the pan, which can cause sogginess.

Can I make these in advance?

While best served fresh, you can prepare the potato stacks ahead of time and refrigerate them. Fry just before serving to retain crispiness.

What can I serve with Million Layer Potatoes?

These potatoes pair well with a variety of dishes, including steak, roast chicken, or a fresh salad.

Conclusion

These Million Layer Potatoes offer a unique and delicious way to enjoy the humble potato. With their crispy exterior and fluffy interior, they serve as a fantastic side dish or a standout appetizer. Perfectly seasoned with flaky salt, they are sure to be a hit at any gathering. Enjoy these delightful layers while they're hot and crispy for the best experience.

More recipes suggestions and combination

Cheesy Layered Potatoes

Add layers of your favorite cheese between the potato slices before frying for a rich, melty surprise.

See also [Frozen S'mores](#)

Herb-Infused Oil

Infuse the oil with garlic and fresh herbs like rosemary or thyme for an aromatic twist.

Spicy Sriracha Dipping Sauce

Serve the Million Layer Potatoes with a side of Sriracha mayo or a spicy dipping sauce for an added kick.

Garlic Parmesan Topping

After frying, toss the stacks in a mixture of grated Parmesan and minced garlic for a savory finish.

Sweet Potato Variation

Substitute russet potatoes with sweet potatoes for a slightly sweeter flavor and vibrant color.

Vegetable Stacks

Mix in layers of thinly sliced carrots or zucchini for a colorful and nutritious twist on the classic recipe.

Asian-Inspired Layered Potatoes

Marinate the sliced potatoes in soy sauce, sesame oil, and scallions before frying for a unique flavor profile.



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