

# Spicy Potato Stacks

PARVE • MAKES 6-8 POTATO STACKS • NON-GEBROKTS

*Look for potatoes of similar diameter so that they line up easily when stacked. You should be able to get 3 to 4 slices from the Yukon Gold and red potatoes and 5 to 6 slices from each sweet potato. To make these stacks hot and spicy, add cayenne pepper to the barbecue spice blend. You can also slice an onion into very thin rings, coat with the same spices and roast alongside the potatoes. Insert a roasted onion slice between each potato slice.*

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- $\frac{1}{2}$  teaspoon freshly ground black pepper
- $\frac{1}{2}$  teaspoon fine sea salt
- $\frac{1}{2}$  teaspoon cayenne pepper
- 2 large Yukon Gold potatoes, unpeeled, sliced into  $\frac{1}{2}$ -inch slices, ends discarded
- 2 large red potatoes, unpeeled, sliced into  $\frac{1}{2}$ -inch slices, ends discarded
- 2 sweet potatoes, peeled, sliced into  $\frac{1}{2}$ -inch slices, ends discarded
- $\frac{1}{2}$  cup extra-virgin olive oil
- fine sea salt
- fresh rosemary sprigs

1. Preheat oven to 400°F.
2. Cover a large jelly-roll pan or cookie sheet with parchment paper. Set aside.
3. In a small bowl, mix garlic powder, onion powder, paprika, black pepper, salt, and cayenne. Set aside.
4. Place all the sliced potatoes into a large mixing bowl.
5. Pour the oil into the bowl. Toss to coat. Sprinkle in the spice blend. Toss to coat well. Arrange the potatoes in a single layer on prepared baking sheet. Roast the potatoes, uncovered, for 20 minutes.
6. Season with a sprinkle of salt.
7. Make layered stacks using the three kinds of potatoes. Press a rosemary skewer through the center to secure each stack. Serve hot.

