

SMASHING POTATOES

Choose The Right Potato

Little potatoes are best for smashing – they have the perfect ratio of skin to flesh. Larger potatoes are too hard to flatten and won't get as crisp.

Increase The Surface Area

The flatter the potatoes, the crisper they will get in the oven. Once you spread them on the baking sheet, smash them firmly with a spatula, potato masher or a measuring cup until the skins crack.

Add Some Flavor

Before you pop those smashed potatoes in the oven, drizzle them with olive oil and season with salt and pepper. Sprinkle with spices or grated cheese, if you desire.

Crank Up The Heat

Try using the broiler for crisping the potatoes. The high heat gets the skins extra golden. Just keep an eye on the potatoes so they don't burn.