



PALACE DINER




Palace Diner is a new-school diner housed in a renovated old-school trolley car. And just like its surroundings, the menu here is all about comfort-food classics—mammoth tuna melts, fluffy buttermilk pancakes, and hearty corned beef hash—done up with a modern chef's precision. Featuring baby red potatoes that are boiled with herbs and spices, smashed, and then deep-fried to crispy, craggy perfection, the home fries are no exception to the rule. "They're the opposite of what you'd normally expect at a diner," co-owner Chad Conley says. "They catch people off-guard—they're not expecting to be that pleased by a potato."

VISIT: Palace Diner, 18 Franklin St., Biddeford, ME, 207-284-0015, palacedinerme.com.

PALACE POTATOES

Active Time: 30 min.

Total Time: 1 hour 30 min.

Serves 6 to 8   

As an alternative to frying, evenly coat the smashed potatoes with $\frac{1}{4}$ cup oil and roast at 500° until golden brown, 20 to 30 minutes.

Make-Ahead: Boiled potatoes can be refrigerated for up to 2 days before frying.

- 3 lb. small red potatoes (about 2" in diameter), scrubbed
- Salt
- 4 sprigs fresh thyme
- 1 bay leaf
- 2 tsp. whole black peppercorns
- $\frac{1}{4}$ tsp. crushed red pepper

FOR FRYING:

- 3 quarts vegetable oil

1. Place potatoes in a large Dutch oven and cover with 1" cold water. Add 1 tablespoon salt, herbs, and spices and bring to a boil.

2. Reduce heat to medium-low and simmer until potatoes are just fork-tender, 12 to 15 minutes. Drain potatoes, let cool slightly, then refrigerate until completely cold, about 1 hour.

3. **To fry:** Turn oven to warm. Pour oil in a large Dutch oven until it measures about 2" deep and heat over medium-high until oil reaches 350° . Meanwhile, flatten potatoes with your palm until they are about $\frac{3}{4}$ " thick (edges will look cracked).

4. Working in batches, fry potatoes until deep golden brown and crispy, 3 to 5 minutes, adjusting heat as needed to maintain oil temperature.

5. Transfer potatoes to a paper-towel-lined baking sheet, season with salt, and place in oven. Repeat with remaining potatoes and serve.

Per Serving (for 8): 280 Cal; 14g Fat (1g Sat Fat); 0mg Chol; 260mg Sodium; 33g Carb; 3g Fiber; 4g Protein