

Servings: 4

Amount	Measure	Ingredient – Preparation Method
1	pound	yukon Gold potato – peeled
4	tablespoons	unsalted butter
		kosher salt
2	tablespoons	plain dry breadcrumbs

Preheat oven to 425. Slice each potato crosswise at 1/4" intervals straight down but not all the way through. Transfer to large cast iron skillet.

Add butter and set over moderate heat; as it melts, spoon over potatoes. Season with salt and transfer to oven. Roast for 40 minutes, basting ocassionally, until golden and tender. Sprinkle breadcrumbs on top and roast 10 minutes longer, until golden and crisp. Serve hot.