**Pommes Anna**

3 medium russet potatoes

3 tbsp. butter, melted

Coarse salt and ground pepper

1. Preheat oven to 450\*.

2. Using a food processor or a sharp knife, slice potatoes as thinly as possible, ¼” thick or less.

3. Brush bottom of skillet with 1 tbsp. melted butter. Starting in center of pan, arrange potato slices, slightly overlapping, in a circular pattern, covering surface. Brush with butter. Repeat for 2 more layers.

4. Place over high heat until butter in pan sizzles, 2-4 minutes.

5. Transfer to oven; bake until potatoes are fork-tender, about 1 hour. Remove from oven. Run a small spatula around edges of potatoes; slide large spatula underneath potatoes to loosen. Carefully invert onto a plate, and cut into wedges.