

Recipe from I Will Not Eat Oysters

HASSELBACK FINGERLINGS & CURRY YOGURT

MAKES 4 SIDE SERVINGS

THE THINGS

FINGERLINGS

12-16 fingerling potatoes
5 tbsp unsalted butter
3 tbsp olive oil
2 cloves garlic, grated
salt & black pepper

CURRY YOGURT

¾ cup plain yogurt (greek yogurt or labne)
1 tsp yellow curry paste (Mae Ploy Brand if possible)
1 tsp lemon juice
½ tsp garam masala
¼ tsp turmeric
small pinch of salt

cilantro leaves
lemon for zesting
finishing salt, like Maldon

THE WAY

FOR THE FINGERLINGS: Bring a large pot of water to a boil. Drop in the fingerlings and boil for 4-6 minutes until they just start to soften. This will help with the slicing. Remove them from the water and let them cool to room temperature.

Pre-heat oven to 425°F with the rack in the middle position. Place 2 skewers down on a cutting board and place a fingerling, on the potato's flattest side, between the skewers. Using a sharp knife, slice the fingerling into 1/8" slices taking care not to slice all the way through. The skewers will help in that process. Place the fingerlings in one layer, cut side up, in a baking dish.

In a small saucepot, melt the butter with the olive oil and garlic over medium low heat until the garlic begins to sizzle. Pour the garlic butter all over the fingerlings. Use it all! Season with lots of salt and black pepper.

Roast for 40-50 minutes, *basting the fingerlings with the accumulated garlic butter every 10 minutes*, until potatoes are cooked through and golden brown.

FOR THE CURRY YOGURT: Place all of the curry yogurt ingredients in a food processor and process until smooth.

FINISHING: Garnish the fingerlings with cilantro and lots of fresh lemon zest. Finish with some Maldon salt and serve with the curry yogurt.

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