

*Roasted Potato Slices with Lime and Chili*

two ½-pound russet (baking) potatoes  
 1 tablespoon extra-virgin olive oil  
 2 tablespoons mayonnaise  
 2 teaspoons fresh lime juice  
 ¼ teaspoon chili powder

Preheat oven to 450° F.

Peel russet potatoes and halve lengthwise. Cut potatoes crosswise into ¼-inch-thick slices and on a baking sheet toss with extra-virgin olive oil and salt and pepper to taste. Bake potatoes in one layer in middle of oven, stirring occasionally, 15 minutes, or until golden.

In a bowl stir together mayonnaise, lime juice, and chili powder. Add warm potatoes and combine well. Serves 2.

*Scalloped Potatoes*

3 tablespoons unsalted butter  
 ¼ cup all-purpose flour  
 2 cups chicken broth  
 1½ cups coarsely grated extra-sharp Cheddar cheese  
 2 pounds boiling potatoes  
 ½ cup fresh bread crumbs

Preheat oven to 350° F. and butter a 2-quart shallow baking dish.

In a heavy saucepan melt butter over moderately low heat and whisk in flour. Cook *roux*, whisking, 3 minutes and add broth in a stream, whisking. Bring sauce to a boil, whisking, and simmer, whisking, until thickened, about 2 minutes. Remove pan from heat and whisk in cheese and salt and pepper to taste, whisking until cheese is melted.

Peel potatoes and slice about ⅛ inch thick. In prepared baking dish make 5 layers each of potatoes and sauce, beginning with potatoes and ending with sauce. *Scalloped potatoes may be prepared up to this point 2 hours ahead and kept covered.*

Sprinkle fresh bread crumbs on top and bake, uncovered, in middle of oven 1 hour, or until scalloped potatoes are tender and top is golden brown. Serves 4 to 6.

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*Crispy Gruyère Potato Wedges*

1 large russet (baking) potato (about ½ pound)  
 1½ teaspoons olive oil  
 ½ cup coarsely grated Gruyère cheese  
 (about 2 ounces)

Peel potato and grate coarse. Press potato between several thicknesses of paper towel to remove any excess moisture.

In an 8-inch non-stick skillet heat oil over moderately high heat until hot but not smoking and add halved potato, spreading and tamping down with a spatula. Reduce heat to moderate and sprinkle Gruyère over potato. Spread remaining potato on top, tamping down with a spatula, and cook until golden brown and crisp, about 10 minutes on each side. Season potato with salt and pepper and cut into wedges. Serves 2.

*Boiled New Potatoes with Garlic Lemon Dressing*

3 pounds very small red potatoes  
 5 large garlic cloves, peeled  
 1 tablespoon plus 1 teaspoon fresh lemon juice, or to taste  
 4 tablespoons olive oil  
 3 tablespoons chopped fresh parsley leaves, or to taste

Peel a wide strip from around the middle of each potato. In a kettle combine potatoes and garlic with enough salted water to cover by 2 inches and boil until potatoes are just tender, about 15 minutes. Drain mixture. Transfer potatoes to a large bowl and transfer garlic to a blender. Add to blender lemon juice, oil, and salt and pepper to taste and purée dressing. In the bowl toss potatoes with dressing and parsley. *Potatoes may be prepared 4 hours ahead and kept covered.*

Serve potatoes warm or at room temperature. Serves 6.

*Chili Sweet Potato Gratin*

two 10-ounce cans mild enchilada sauce (2 cups)  
 1 cup water

2 large garlic clo  
 to a paste  
 5 large sweet pot  
 1½ cups coarsely  
 (about 6 ounce

Preheat oven to  
 In a large saucep  
 and garlic with sa  
 minutes.

Peel potatoes an  
 slices. In a 3-quart  
 one fourth of pota  
 ping slightly, and s  
 ue to layer remain  
 manner, ending wi

Pour sauce slow  
 tween layers, and  
 pan (it may bubble  
 until potatoes are  
 ahead and chilled  
 in oven. Serves 6 t

*Cinnamon-Su*

4 large sweet po  
 3 tablespoons v  
 1 tablespoon su  
 1 teaspoon cinn

Preheat oven to

Peel potatoes a  
 slices. In a large  
 and spread in one  
 potatoes until just

In a bowl stir  
 sprinkle evenly  
 glazed and tender

*Curried**For filling*

2 large sweet p  
 2 tablespoons f  
 2 tablespoons l  
 large pieces