

With the early darkness of winter nights, comfort foods are appreciated far more than in the light of summer. To brighten up some of these meals, we look for ways to switch it up, while sticking with the tried and true basics. Here are three ways to enjoy red potatoes as sides. Super simple, but each one gives us a bit of a twist, to complement the main course. The third option is for pancakes, which are so easy to do from leftovers from an earlier meal. Just store the leftovers, covered, in the fridge for up to a week. Ready when you are.

Smashed Potatoes ~ 3 ways

Serves 4-6 (about 3 cups packed)

Ingredients

1½ # white fleshed, red round potatoes, such as Red Pontiac or Norlands
1 t salt
cold water to just cover

Version 1, with Green Onions:

3 T butter (1½ oz/42 gr)
6 green onions, chopped
salt & pepper to season

Version 2, with Caramelized Onions:

3 T butter
1 medium sized yellow onion (about 6 oz/170 gr)
salt & pepper to season

Version 3, Pancakes from leftovers of either version:

2 cups prepared potatoes (should be cool/cold)
2 eggs
pinch of chili flakes or 1 diced jalapeño
2 oz/56 gr grated cheddar or Monterey Jack cheese (optional)
1½ T oil for frying
salsa, sour cream, pickled jalapenos to serve

Directions

Wash the potatoes well, do not peel.

Cut into 1"-1½" chunks

Rinse well, and place in a large saucepan.

Cover with cold water, and add in a teaspoon of salt.

Uncovered, bring to a boil.

Turn down to medium low, and cook for 15 - 20 minutes until fork tender.

Drain, and let dry back on the stove (with the heat turned off) for 5 minutes.

Coarsely mash the potatoes.

Version 1:

Add in the butter, and stir vigorously with a fork.

Add in the chopped green onions, salt & pepper, and stir in using the fork.

Serve.

Version 2:

While the potatoes are cooking, prepare the caramelized onions.

Heat the butter in a large skillet over medium heat.

Peel and cut the onion in half lengthwise.
Crosscut into thin slices.
Cook the onions for 10 minutes, stirring frequently.
They should caramelize well within this time.
Lower the heat if any start to scorch.
Add the onions, and all scrapings from the skillet to the cooked, dried, and mashed potatoes.
Stir in well with a fork, adding in salt & pepper to season.
Serve.
Version 3:
Whisk the two eggs in a medium bowl.
Add in the cooled potatoes, and the chilies (or jalapeños if using).
Add in grated cheese, if using.
Whisk altogether well until creamy.
Heat the oil over medium heat in a large skillet.
Spoon about $\frac{1}{3}$ cup of potato pancake mix into the skillet for each pancake.
Leave enough room between them to be able to flip them easily.
Cook for about 4 minutes per side, until browned nicely, and they are firm. They may want to break if you aren't careful when turning them. Just use an appropriate size flipper. And use your fingers to steady them.
Serve along with a dollop of sour cream, some salsa, and a couple of pickled jalapeño slices, or just with ketchup.