



Steakhouse Potatoes Romanoff



Ingredients:

- 1 teaspoon butter, or as needed
- 3 large russet potatoes, scrubbed
- ½ - 1 shallot, minced
- ¾ - 1 teaspoons kosher salt
- ½ teaspoon freshly ground white pepper
- 1 pinch cayenne pepper, or to taste
- 2 ½ cups grated sharp white Cheddar cheese
- 1 ¾ cups sour cream

Method:

1. Preheat the oven to 400F.
2. Wrap each potato in foil and place on a baking sheet. Poke holes into potatoes using a knife.
3. Bake in the preheated oven until very tender and easily pierced with a knife, about 1 hour and 15 minutes.
4. Let potatoes cool to room temperature, at least 20 minutes. Unwrap and cover with plastic wrap and refrigerate until completely chilled.
5. Preheat the oven to 425F, and butter a casserole dish.
6. Using a box grater or food processor, grate the cooled baked potatoes with the skin still on.
7. Add shallots to the potatoes, and season with salt, white pepper, and cayenne.
8. Toss with two forks until well combined. Add Cheddar cheese and mix well. Gently toss in sour cream until barely combined.
9. Transfer mixture into the prepared baking dish, piling it up high, and then patting it down very lightly.
10. Bake in the preheated oven until piping hot and top is browned, 30 to 35 minutes.

Chef's Notes:

- Use black pepper instead of white if needed.
- If you do use shallots, note that a little will go a long way because they go in raw.
- Feel free to sauté them in a little butter to take off the sharp, raw edge. Besides shallots, some thinly sliced green onions would be great, as would sautéed leeks, or even just finely minced yellow onions.