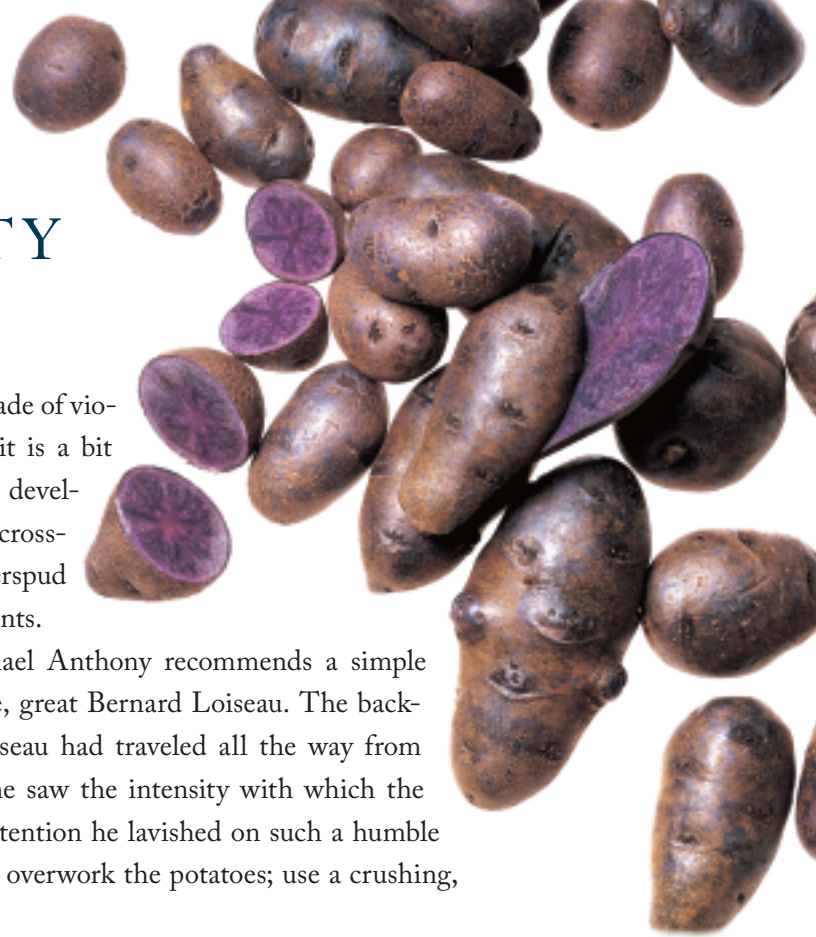


PURPLE MAJESTY POTATOES

Not only does the Purple Majesty come in a shade of violet so striking that even Prince would say it is a bit much, it's also really good for you. The potato was developed in 2006 by Colorado growers using natural cross-breeding techniques that somehow resulted in a superspud containing freakishly high amounts of antioxidants.

They're great fried, but Gramercy Tavern's Michael Anthony recommends a simple method inspired by a guest-chef visit from the late, great Bernard Loiseau. The backstory: At first, Anthony couldn't believe that Loiseau had traveled all the way from France to crush potatoes with a fork. But when he saw the intensity with which the Frenchman approached his task, and how much attention he lavished on such a humble ingredient, it won him over. A smashing tip: never overwork the potatoes; use a crushing, not a mixing, motion.



Michael Anthony's Fork-Crushed Purple Majesty Potatoes

1 pound Purple Majesty potatoes,
washed
Kosher salt
4 small shallots, minced
2 tablespoons fresh lemon juice

6 tablespoons extra-virgin olive oil
Fleur de sel to taste
Freshly ground white pepper
to taste
2 tablespoons chopped parsley



In a large pot, cook potatoes with skins on in heavily salted boiling water until tender, approximately 15 minutes. Remove potatoes from pot, and peel them while still warm. Place potatoes in a large bowl and, using a fork, gently smash them, maintaining a fairly chunky consistency. Fold in minced shallots, lemon juice, olive oil, fleur de sel, and white pepper. Finish with parsley. *Serves 4.*

