



Rösti with Bacon and Scallions

4-6 SERVINGS To ensure that the grated potatoes bind together in this classic Swiss dish, squeeze as much liquid out of them as you can.

- 4 slices thick-cut smoked bacon (4 oz.), chopped
- 6 scallions, chopped, divided
- Olive oil
- 3 Tbsp. unsalted butter, melted
- 1 1/2 lb. russet potatoes, peeled
- 1 tsp. smoked salt or kosher salt plus more
- 1/4 tsp. freshly ground black pepper

INGREDIENT INFO: Smoked salt can be found at specialty stores and saltworks.us.

Cook bacon in a small nonstick skillet over medium heat, stirring occasionally, until most of fat is rendered and bacon begins to brown, about 5 minutes. Set 1 Tbsp. of dark-green part of scallions aside. Add remaining scallions to skillet and cook, stirring occasionally, until bacon is crisp and scallions are soft, 4-5 minutes longer. Using a slotted spoon, transfer bacon mixture to a paper towel-lined plate.

Pour bacon fat into a small bowl; reserve skillet. Add olive oil to bowl to measure 3 Tbsp. Add butter. Place 2 Tbsp. fat mixture in skillet. Pour 2 Tbsp. into another bowl; add bacon mixture. Reserve remaining 2 Tbsp. in small bowl.

Coarsely grate potatoes into a large bowl. Working in batches, squeeze potatoes with your hands to release liquid; transfer to another large bowl. Add the reserved bacon mixture, 1 tsp. salt, and pepper; toss to evenly distribute.

Heat reserved skillet over medium-low heat. Scrape potato mixture into hot skillet, pressing with a spatula into an even layer. Tent with foil; cook for 10 minutes, rotating skillet frequently to avoid hot spots. Remove foil; cook rösti until bottom is golden brown, about 5 minutes longer. Run a silicone spatula around sides and underneath rösti. Invert a large plate over skillet. Using oven mitts, carefully flip rösti onto plate.

Heat remaining 2 Tbsp. fat in skillet. Slide rösti back in, browned side up. Tent with foil; cook for 5 minutes. Uncover; cook until browned on bottom and potatoes are cooked through, about 10 minutes longer. Gently run spatula around sides and underneath rösti and slide onto a serving plate. Sprinkle with reserved scallions and season with more salt, if desired.