



Duck Fat Potato Galette with Caraway and Sweet Onions

6 SERVINGS Duck fat and potatoes are a match made in heaven in this rustic, savory galette (bacon fat makes a fine substitute).

- 4 Tbsp. ($\frac{1}{2}$ stick) unsalted butter, melted, divided, plus more for pan
- $\frac{1}{2}$ tsp. caraway seeds
- 2 Tbsp. rendered duck or bacon fat, melted
- 1 tsp. (or more) kosher salt
- $\frac{1}{2}$ tsp. freshly ground black pepper
- 2 lb. medium Yukon Gold potatoes, unpeeled, cut into $\frac{1}{8}$ "-thick slices with a mandoline or V-slicer
- 1 small sweet onion (such as Maui), very thinly sliced

INGREDIENT INFO: Rendered duck fat can be found at better supermarkets and at specialty foods stores and dartagnan.com.

SPECIAL EQUIPMENT: The outer ring from a 9"-diameter springform pan

Arrange a rack in middle of oven; preheat to 425°. Brush a foil- or parchment-lined baking sheet with butter; set springform ring on top.

Toast caraway in a small skillet over medium heat until fragrant, about 1 minute. Let cool. Place in a resealable plastic bag; crush with a rolling pin or bottom of a skillet. Place in a large bowl. Add duck fat, 2 Tbsp. butter, 1 tsp. salt, and pepper. Add potatoes; toss to coat.

Arrange $\frac{1}{4}$ of potatoes in an even layer inside ring on baking sheet, overlapping as needed. Toss onion in a large bowl with 1 Tbsp. melted butter. Arrange $\frac{1}{2}$ of onion over potatoes. Repeat layers twice more, finishing with a layer of potatoes. Carefully remove ring.

Bake until potatoes are tender, about 45 minutes. Brush with 1 Tbsp. butter. Bake until edges of potatoes are deep golden and top is crisp, 5–10 minutes longer.

Run a thin spatula under galette to loosen from foil. Slide onto a platter. Season with salt, if desired.

