

# Salt-Crusted Potatoes with Cilantro Mojo

I am super fortunate to live with two open-minded eaters. They not only put up with my kitchen experiments, they fully participate with suggestions and ideas (sometimes a few more than I am prepared for!). So, when my husband holds up a gorgeous, salt-crusted potato on his fork and declares it perfect, I take him seriously. Allow me to share this delightfully simple, “perfect” potato dish (by the way, there was not one morsel left at the end of the meal).

## Ingredients

- 2 1/4 pounds small, evenly sized waxy new potatoes, such as fingerling or creamers, scrubbed but unpeeled
- Sea salt flakes
- 3 large garlic cloves, roughly chopped (or shallots)
- 1 green chili pepper, seeded and chopped (half a serrano)
- Leaves from a bunch of fresh cilantro, roughly chopped (and an equal amount of basil)
- 1 teaspoon freshly ground cumin seeds
- 3/4 cup toasted, unsalted pistachios
- Scant 1/2 cup extra-virgin olive oil
- 2 teaspoons white wine vinegar, Muscatel if possible (or lemon or lime juice)
- Himalayan salt to taste

## Directions

1. Put the potatoes into a wide, shallow pan in which they fit in a single layer. Add 2 tablespoons salt and 1 quart cold water (just enough to cover), bring to a boil, and leave to boil rapidly until the water has evaporated. Then turn the heat to low and continue to

cook for a few minutes, gently turning the potatoes over occasionally, until they are dry and the skins are wrinkled and covered in a thin crust of salt.

2. While the potatoes are cooking, make the cilantro mojo. Put the garlic, green chili pepper, and 1 teaspoon salt in a mortar, and pound into a paste. Add the cilantro leaves, and pound until they are incorporated into the paste. Add the cumin, and gradually mix in the oil to make a smooth sauce. Just before serving, add the vinegar, and spoon into a small bowl.
3. Pile the hot potatoes onto a plate and serve with the mojo, instructing your guests to rub off as much salt from the potatoes as they wish before dipping them in the sauce.

Enjoy!

*Adapted from Jose Pizarro's recipe.*

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