

Steamed Potatoes w/ Bacon & Thyme

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Steaming the Potatoes

- 1 1/2 lb baby potatoes
- pinch sea salt

Set up a steamer. Fill with one inch of water and place over medium-high heat. Refer to the lessons on Steaming for more information, if necessary.

For even cooking, make sure to buy potatoes that are all relatively the same size. Wash the potatoes and place into the steaming basket. Sprinkle with a pinch of salt. Once the water is simmering, place the basket over the pot and cover with a lid. Steam until tender and cooked through, about 20 minutes or so.

Step 2: Dressing the Potatoes

- 4 slices bacon
- 3 to 4 sprigs fresh thyme
- 2 to 3 tbsp extra-virgin olive oil
- sea salt (to taste)
- freshly ground black pepper (to taste)

While the potatoes are steaming, cut the bacon into lardons and fry over medium heat just until it is crispy. Drain and set aside.

Remove the thyme from the stems and roughly chop.

Once the potatoes are cooked through, remove them from the steaming basket and place into a large bowl. Add the bacon and thyme and drizzle with olive oil. Season with salt and pepper to taste and toss gently to coat. Transfer to a serving bowl and serve.