

Lyonnaise Potatoes

Authentic Lyonnaise potatoes with caramelized onions. This classic French side dish features crispy golden potatoes perfect for steakhouse meals.

10 min

PREP

25 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 lb potato
- 2 onion
- 2 clove garlic
- 4 tbsp unsalted butter
- 4 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper
- 1 cup parsley

Instructions

- 1 Prepare the Potatoes**

Wash and peel 2 pounds of potatoes. Cut into uniform $\frac{1}{8}$ -inch thick slices using a sharp knife or mandoline.
- 2** Place potato slices in a large pot and cover with cold water. Add 1 teaspoon salt and bring to a boil over high heat.
- 3** Boil potatoes for 2-4 minutes until slightly tender when pierced with a fork but still firm. Drain thoroughly and pat completely dry with clean kitchen towels.
- 4 Caramelize the Onions**

Slice 2 onions into thin half-moon shapes. Mince 2 cloves garlic finely.
- 5** Heat 2 tablespoons butter and 2 tablespoons olive oil in a large skillet over medium heat until butter is melted and foaming.

- 6 Add sliced onions and cook, stirring occasionally, for 10-12 minutes until golden brown and caramelized. Add minced garlic and cook 1 more minute until fragrant.
- 7 Season onions with 1 teaspoon salt and 1 teaspoon pepper. Transfer to a bowl and set aside.
- 8 **Cook the Potatoes**

Wipe skillet clean and heat remaining 2 tablespoons butter and 2 tablespoons olive oil over medium-high heat until hot and shimmering.
- 9 Add potato slices in a single layer, working in batches to avoid overcrowding. Cook for 3-4 minutes until golden brown on the bottom.
- 10 Flip potatoes carefully with a spatula and cook 3-4 minutes more until golden brown and crispy on both sides. Season with salt and pepper.
- 11 **Finish and Serve**

Return caramelized onions to the skillet with potatoes. Gently toss to combine and heat through for 1-2 minutes.
- 12 Garnish with 1 cup fresh chopped parsley and serve immediately while hot and crispy.

Tips

Use Russet potatoes for the crispiest results, as their high starch content creates the perfect texture contrast between crispy exterior and fluffy interior.

Slice potatoes uniformly using a mandoline or sharp knife to ensure even cooking—aim for $\frac{1}{8}$ to $\frac{1}{4}$ inch thickness for optimal results.

Don't skip the parboiling step, as this removes excess starch and prevents the potatoes from breaking apart during sautéing.

Patience is key when caramelizing onions—cook them slowly over medium-low heat for 10-15 minutes until deeply golden and sweet.

Avoid overcrowding the pan when frying potatoes, as this creates steam and prevents proper browning. Cook in batches if necessary.

Use a combination of butter and oil for the best flavor and higher smoke point—the oil prevents the butter from burning at high heat.

Season the potatoes just before serving to maintain their crispiness, as salt can draw out moisture if added too early.

For extra flavor depth, add minced garlic during the last minute of cooking the onions, being careful not to burn it.

