

Lyonnaise Patates

Classic French Lyonnaise Potatoes with caramelized onions. Crispy outside, tender inside. Perfect side dish from Lyon. Traditional recipe & tips.

10	25	35	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Lyonnaise Patates

Malzemeler

- 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

Yapılışı

- Prepare the potatoes**

Wash and peel 2 pounds of potatoes, then slice them into 1/4-inch thick rounds using a sharp knife or mandoline.
- Boil the potatoes**

Place potato slices in a large pot and cover with cold salted water by 1 inch. Bring to a boil over high heat, then boil for 2-3 minutes until just tender when pierced with a fork but still firm.
- Drain the potatoes**

Drain potatoes immediately in a colander and let them cool completely, about 10 minutes, so they hold their shape when frying.
- Prepare the aromatics**

Slice 2 onions into thin half-moon shapes, about 1/8-inch thick. Mince 2 cloves of garlic finely.
- Caramelize the onions**

Heat 2 tablespoons of olive oil and 2 tablespoons of butter in a large skillet over medium heat until the butter foams and subsides.
- Add aromatics**

Add sliced onions and minced garlic to the skillet, stirring to coat with the fat. Cook slowly, stirring occasionally, for 12-15 minutes until onions are deep golden brown and caramelized.
- Season the onions**

Season caramelized onions with 1 teaspoon salt and 1 teaspoon pepper, then transfer to a bowl and set aside.
- Fry the potatoes**

Add remaining 2 tablespoons olive oil and 2 tablespoons butter to the same skillet and heat over medium-high heat until butter stops foaming.

- 9 Add potato slices in a single layer, working in batches to avoid overcrowding. Fry for 3-4 minutes per side until golden brown and crispy, flipping once.
- 10 **Combine and serve**
Return caramelized onions to the skillet with fried potatoes and gently fold together, being careful not to break the potato slices.
- 11 Sprinkle with 1 cup fresh parsley and serve immediately while hot and crispy.

?puçlar?

Use Russet potatoes for the best texture contrast - their high starch content creates perfectly crispy exteriors while maintaining fluffy interiors.

Cut potato slices uniformly, about 1/4 inch thick, to ensure even cooking. A mandoline slicer helps achieve consistent thickness.

Don't skip the parboiling step - it removes excess starch and partially cooks the potatoes, which is essential for achieving the proper texture.

Caramelize onions slowly over medium heat. Rushing this process with high heat will brown them too quickly without developing the sweet, complex flavors.

Pat potatoes completely dry after parboiling and cooling to prevent oil splattering and ensure better browning.

Don't overcrowd the pan when frying potatoes - cook in batches if necessary to maintain proper heat and achieve even browning.

Use a combination of butter and oil for the best flavor and browning. The oil prevents the butter from burning at higher temperatures.

Season with salt and pepper at the end of cooking to prevent the seasonings from burning during the frying process.