

# Domino Potatoes

## Directions:

Preheat oven to 425° F. Brush a 9 inch cast iron skillet with 1 tablespoon of the butter and set aside. Slice the edges off of the potatoes, making a cube. Then slice into 1/8 inch thick slices and arrange in the skillet. Repeat until the skillet is full. Don't be afraid to pack the potatoes in tightly as they will shrink during the baking process.

Brush the potatoes with remaining butter, then sprinkle generously with salt, pepper, and oregano. Bake for 30 minutes, then rotate the skillet. Bake for another 15-30 minutes, until edges are golden and crispy. Enjoy!