

# Melt-in-Your-Mouth Potatoes

Recipe By Julie Hauser



Cooking and Prep:  8 h

Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,  
Pescetarian, Gluten Free, Low  
Fat

Source: Family Table by  
Mishpacha Magazine

My dear friend duck sauce appears again in this recipe. While I have never actually consumed the duck this sauce was originally developed for, I find that duck sauce is a common denominator in much of my cooking. Maybe it's the sweet and sour combination and the thick versatile texture that delivers so much flavor in so small a punch — or shall I say quack — that makes it a frequent flying friend. Read more about Julie's method for easy Pesach cooking: [Pesach While You Sleep](#).

## Ingredients (7)

### Main ingredients

- 10 potatoes, thickly sliced
- 3 onions, chopped
- 2 tablespoons [Gefen Duck Sauce](#)
- 2 tablespoons [Gefen Honey Barbecue Sauce](#)

1 tablespoon **Bartenura Olive Oil**

1 tablespoon salt

pepper, garlic powder, onion powder, and paprika, to taste

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## Start Cooking

### For the Potatoes

1. Line crockpot with liner. Add potatoes and onions. Coat with remaining ingredients.
2. Cook in crockpot for 6 to 8 hours on low. Freeze with liquid. Sprinkle on a bit of salt before reheating.