

Oven-Fried Golden Potatoes

April 15th, 2021

This recipe serves: 6

Prep Time: 00:15

Cook Time: 01:00

These fried potatoes are better than any restaurant fries. Using Golden Potatoes, instead of Russets or Red potatoes, will provide a soft, creamy side-dish that serves equally well with Roast Chicken or on the side of Cheeseburger Sliders. These potatoes can be sprinkled with fresh Scallions, Chopped Parsley, Smoked Paprika, or served with Shredded, melted Cheese on top.

Ingredients:

2 lbs. Golden Potatoes, scrubbed clean

Water (Optional)

1/4 Cup Olive Oil

Kosher Salt

Additional flavoring, like Garlic Powder, Smoked Paprika, or other desired seasoning.

Directions:

Slice the potatoes in half, lengthwise.

If you want to make French Fries, cut each half into thirds, creating long, thick potato sticks.

If you are not immediately ready to cook the potato slices, you can soak them in a bowl of water until ready. This will prevent the potatoes from oxidizing and turning brown.

Preheat the oven to 400° Fahrenheit.

Pour the Oil into a Dutch Oven or a Cast Iron pan.

If necessary, use a clean towel to dry the Potato slices.

Toss the Potatoes in the Oil, ensuring they are fully coated. Sprinkle with a pinch of Salt.

Bake for 40 minutes.

Turn each Potato slices to brown the other sides and **Bake for another 20 minutes.**

Remove from the Oil and drain. Sprinkle with Salt, Garlic Powder, Smoked Paprika, or any other desired seasoning.

Serve warm.