

Oven Roasted Crispy Potatoes

November 7th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 01:00

This recipe calls for either Russet potatoes or Yukon Golds. They each have a unique texture and can provide nice character to this dish: Russets will have a better crunch, while the Yukon Golds have a more creamy inside. In order to save time, the potatoes can be par-boiled up to a day in advance.

Ingredients:

6 Russet or Yukon Gold Potatoes

2 Tablespoons Table Salt plus additional Salt, as needed

1/2 Teaspoon Baking Soda

1/4 Cup Olive Oil or Rosemary Garlic Confit

1/2 Teaspoon Parsley Leaves, finely chopped

Directions:

Par-Boil Potatoes

Peel the Potatoes. Cut into large bite-sized chunks, about 2 or 3 inch cubes.

Add Water, Salt, and Baking Soda to a 4 quart pot and bring to a rolling boil.

Add the Potatoes and return to a boil.

As soon as a rolling boil is achieved, reduce the heat to medium low and simmer about 10 minutes.

Inserting a fork into each Potato should meet very little resistance.

Drain the Potatoes. Hand-dry the Potato pieces to remove excess moisture.

Season the Potatoes

Pour the Rosemary Garlic Confit through a wire mesh strainer to separate the Olive Oil from the solids.

Use a small fork to mash the solids from the Garlic Confit into a thick paste. Reserve the paste for later.

In a large glass bowl, stir the potatoes with the Olive Oil from the Confit.

Add a pinch of Salt and toss to coat thoroughly.

Stir vigorously, until a thick layer of starch begins to build up on the Potatoes.

Preheat the Oven

Set oven rack to center position and **preheat oven to 450° F.**

Prepare a large baking tray with aluminum foil. Arrange the Potatoes on the sheet pan so that none of the pieces are touching.

Rest the Potatoes for about 20 minutes while the oven preheats.

Roast the Potatoes

Bake for 15 minutes, then shake the tray to turn the Potato pieces and ensure even browning.

Bake for another 15 minutes.

Again, give the tray another good shake. Re-arrange the Potato pieces, as required to ensure they are not touching.

Bake for an additional 15 minutes, for a total roasting-time of 45 minutes.

The Potatoes should be deep brown and crispy.

Put it all Together

Transfer Potatoes to a large bowl and add the Rosemary Garlic Confit paste. Mix gently.

Sprinkle with Parsley.

Toss to coat and sprinkle with a pinch of Salt.

Serve while still warm.