

When roasting a good cut of meat, roasted potatoes make for a lovely side dish. Use a good Russet or Yukon Gold potato to get the right texture. The par-boiling allows for the potatoes to have a bit of pre-cooking before roasting which helps to speed things up, as well it gives us a chance to texturize them a bit to create a nice crust.

Roasted Potatoes

(these can be prepared up to an hour before roasting, do not refrigerate)

Ingredients

Potatoes – allow 6 oz per serving (before peeling) – photos show Yukon Gold

Butter – ½ T butter per serving (¼ oz), cut up

2 cloves of garlic per serving; peeled and halved if large.

Salt & pepper

Directions

Have a bowl of cold water ready for the potatoes as you're working.

Peel the potatoes, immersing into the bowl of water. This also washes them, ready for cooking.

Cut the potatoes into pieces that can be cut once to create a bite sized piece by your guests. Return the pieces to the water as you work.

A large potato might cut into 8 pieces, while a small potato might cut into 4. Just try to keep your pieces essentially equal.

Bring a large pot of salted water to boil. You should have at least twice as much water as you do potatoes. This is so the temperature doesn't drop too drastically when you add the cold potatoes.

Swish the potatoes clean in the water, and drain.

Spoon them into the boiling water.

Return the water to a boil. This should take about 2 minutes.

Simmer the potatoes, uncovered, for 8 minutes.

Drain and return to pot.

Over medium low heat, dry the potatoes by shaking the pot gently. This will rough up the outsides a bit which will help in the forming of a nice crust when roasted.

Turn off the heat and add in the butter.

Let the butter melt into the potatoes, gently stirring to distribute.

Turn the potatoes into a parchment lined baking dish. It should be large enough that they fit in a single layer.

Add in the garlic pieces, and season with salt and pepper.

Toss all gently together.

Roast the potatoes in a 375° oven for 45 minutes, stirring once.

Increase the heat to 400°, stir again and continue roasting for another 15 minutes.