

# The Ultimate Crispy Roast Potatoes

I am purposely not giving amounts as you can cook as much or as little as you want and season to taste.

## *Ingredients*

- Yukon Gold potatoes (highly recommend not using anything else)
- Salt (Kosher or sea)
- Fresh black epper
- Extra virgin olive oil

Pre-heat oven to 400 degrees convection. 425-450 if non- convection.

Fill pot with water large enough to hold potatoes. Generously salt the water. Peel potatoes. Cut into large chunks, about 6 – 8 per potato depending on size of potato. Place in pot. Bring to boil until potatoes are fork tender. Try not to over cook but if you do it is not tragic.

Drain potatoes in colander. Now this is the key step. Either bang potatoes around in colander to create flaky bit around the potato chunks. Or put them back in the pot, cover pot and bang them around in there. If a lot flakes off don't worry. Just clump together in pan - they will be extra crispy!

Spread potatoes out in heavy roasting dish or parchment lined aluminum pan. Drench in olive oil. Season with black pepper.

Cook in oven for about 1 hour and 15 minutes\* or until brown and crispy, turning potatoes a couple of times as they cook. Use more oil if necessary.

Serve hot, alone, or as a side dish, with ketchup, mayonnaise or a dipping sauce.

\*One of the great things about this recipe is that it is really hard to screw up. You can cook it less time and they may not be as crispy but they are still delicious. You can cook them at higher heat for less time. You can cook them to almost done, then turn off the oven and leave them in there until ready to serve...they will finish cooking. Perfect!