

Roasted Potatoes

<http://userealbutter.com/2017/12/10/roasted-potatoes-recipe/>
from *Serious Eats*

kosher salt

1/2 tsp baking soda

4 lbs. russet or yukon gold potatoes, peeled, cut into quarters or eighths (depending on size)

5 tbsps olive oil, duck fat, or beef fat

3 cloves garlic, minced

black pepper, freshly ground

handful of parsley leaves, minced

Preheat oven to 450°F. Bring 2 quarts of water to a boil in a large pot. Stir in 2 tablespoons of kosher salt, the baking soda, and the potatoes. Let the water return to a boil, then reduce the heat to a simmer. Cook the potatoes for about 10 minutes until fork tender.

While the potatoes cook, set a strainer over a small bowl. Place the fat and garlic in a small saucepan over medium heat. Constantly agitate the pan to keep the garlic from burning until it just turns golden (about 3 minutes). Pour the fat through the strainer, reserving the solids.

When the potatoes are ready, drain them and return the potatoes to the pot to dry for 30 seconds. Empty the potatoes into a large bowl and toss with the hot oil, salt, and pepper. Keep tossing until a shaggy layer of mashed potatoes coats each piece. Line a rimmed baking sheet with foil and spread the potatoes evenly in a single layer over the baking sheet. Roast for 20 minutes. Turn the potatoes and cook another 30-40 minutes, turning occasionally for even crisping. Toss the potatoes with the reserved garlic, parsley, salt, and pepper. Serves 6-8.