

Sarah's Crispy Roasted Potatoes

Serves: 4

Ingredients:

2 ½ pounds Yukon Gold potatoes
1 teaspoon baking soda
1 teaspoon kosher salt
2 tablespoons olive oil
2 tablespoons butter
Salt and pepper, to taste



Directions:

These potatoes can be prepared with the skins on (scrub well) or peeled, depending on preference.

Heat the oven to 450°F. Lightly grease a large, rimmed baking sheet with cooking spray or oil.

Cut the potatoes in half lengthwise, then cut into large chunks about 1 ½ to 2 inches in size.

Fill a large pot halfway with water and bring to a boil over high heat. Once boiling, add the baking soda and 1 teaspoon kosher salt, stirring to dissolve. Add the potatoes and cook for about 10 minutes, until just tender.

Drain the potatoes in a colander, then return them to the pot. Add the olive oil, butter and a generous sprinkling of salt and pepper. Toss vigorously until the potatoes are coated and slightly roughened; the soft, starchy exterior is key to achieving crisp edges. Fresh or dried herbs may be added at this stage if desired.

Spread the potatoes on the prepared baking sheet in a single layer, spacing them apart. Roast on the center rack for 30 minutes without disturbing. Flip the potatoes, then continue roasting for 15 to 20 minutes, until deeply golden and crisp on all sides. Serve immediately.