

Roast Potatoes

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Try this easy roast potato recipe next time you're making a roast dinner. It yields fantastic results and as a bonus, gives you lovely sweet garlic that you can squeeze out and serve on the side of the plate.

Ingredients:

16 medium potatoes, floury, Maris Piper or King Edwards
8 garlic cloves
8 thyme sprigs
5 tbsp. duck fat
Sea salt

Directions:

1. Preheat the oven to 190C.
2. Parboil the potatoes in salted water for around eight minutes. They'll be almost cooked, but not quite. Drain them in a colander and shake the potatoes around a bit to fluff up the edges.
3. Put the duck fat into a roasting tin and heat it in the oven for five minutes or so.
4. Tip the potatoes into the fat along with the garlic cloves and thyme sprigs. Season well with salt.
5. Mix everything together well in the roasting dish and then cook the potatoes for around $\frac{3}{4}$ of an hour to an hour. Once golden and crispy, they're ready.

Author: Laura Young