

# Crisp Roasted Potatoes

I tried following the recipe from Cook's Illustrated (next page), but decided it was too much effort. I prefer to simply cut up potatoes and roast them in the oven:

1. Preheat oven to 425 F
2. Cut up raw Yukon Gold potatoes into small pieces, then toss them with olive oil, salt and pepper.
3. For two large Yukons, only took 20 minutes. Rotate pan and move potato pieces around after 10 minutes.

**NOTE:**

If roasting cauliflower and potatoes together, must use lower temperature. May take an additional 10 minutes to fully cook potatoes.

## Procedure for using mandoline – homemade potato chips

1. Preheat oven to 400 F
2. Place parchment paper on two smaller sheet pans
3. Slice raw Yukon Gold potatoes **using second thinnest setting.**
4. Sprinkle with salt and pepper. Then lightly drizzle with olive oil.
5. For initial roast, use 7 minutes.
6. Remove pans from oven. Flip each piece, then sprinkle again with salt and pepper.
7. Rotate pans (top versus bottom), and roast for 7 minutes. Need to flip pieces each time.
8. For next two roasts, use 7 minutes, then reduce to 6 minutes.
9. Remove any pieces that get too browned.

**NOTE:**

If roasting sweet potatoes, it takes a bit longer.

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## WHY THIS RECIPE WORKS

Parcooking was the key to our ideal crisp roasted potato recipe. Gently simmering sliced rounds drew starch and sugar to the surface. In the oven, the starch and sugar hardened into a crisp shell. Tossing the parcooked rounds with olive oil and salt created a rough surface, speeding evaporation and making the crusts even crispier. Yukon Golds had enough moisture to give us the creamy interior we wanted in our roasted potatoes recipe. *Read Less*

Web page: <https://www.cooksillustrated.com/recipes/4954-crisp-roasted-potatoes>

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TRY THIS RECOMMENDED COOKING COURSE

Crisp Roasted Potatoes

## GATHER YOUR INGREDIENTS



2 ½ pounds Yukon Gold potatoes, rinsed and cut into 1/2-inch-thick slices



Table salt



5 tablespoons

olive oil



Ground black pepper

[View Nutritional Information](#)

## KEY EQUIPMENT



Paring Knives

Web page: <https://www.cooksillustrated.com/recipes/4954-crisp-roasted-potatoes>

# Crisp Roasted Potatoes



Dutch Ovens



Kitchen Tongs

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## BEFORE YOU BEGIN

The steps of parcooking the potatoes before roasting and tossing the potatoes with salt and oil until they are coated with starch are the keys to developing a crisp exterior and creamy interior. The potatoes should be just undercooked when they are removed from the boiling water.

1

## INSTRUCTIONS

Adjust oven rack to lowest position, place rimmed baking sheet on rack, and heat oven to 450 degrees. Place potatoes and 1 tablespoon salt in Dutch oven; add cold water to cover by 1 inch. Bring to boil over high heat; reduce heat and gently simmer until exteriors of potatoes have softened but centers offer resistance when pierced with paring knife, about 5 minutes. Drain potatoes well and transfer to large bowl. Drizzle with 2 tablespoons oil and sprinkle with 1/2 teaspoon salt; using rubber spatula, toss to combine. Drizzle with another 2 tablespoons oil and 1/2 teaspoon salt; continue to toss until exteriors of potato slices are coated with starchy paste, 1 to 2 minutes.

2

Working quickly, remove baking sheet from oven and drizzle remaining tablespoon oil over surface. Carefully transfer potatoes to baking sheet and spread into even layer (skin-side up if end piece). Bake until bottoms of potatoes are golden brown and crisp, 15 to 25 minutes, rotating baking sheet after 10 minutes.

3

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Remove baking sheet from oven and, using metal spatula and tongs, loosen potatoes from pan, carefully flipping each slice. Continue to roast until second side is golden and crisp, 10 to 20 minutes longer, rotating pan as needed to ensure potatoes brown evenly. Season with salt and pepper to taste and serve immediately.