

Roasted Duck Fat Potatoes

<http://tdman.us/DuckFatPotatoes>



*2-3 lbs white potatoes (Russet, Yukon Gold),
peeled and cut into bite-sized chunks
1/4 cup duck fat
sea salt to taste*

Serves four

Peel and cut your potatoes, then put them in a pot and fill with enough water to cover the potatoes by an inch. Bring to a boil on high heat, then reduce heat to medium and simmer for 2 minutes.

Preheat your oven to 400 degrees. Drain and rinse the potatoes with cold water, shaking them around to rough up the edges. Continue to rinse with cold water until they are cold to the touch, about 3 minutes, then pat dry with paper towels.

Put the duck fat in a rimmed baking sheet, then put the baking sheet in the oven to warm, about 5 minutes. Take the baking sheet out of the oven, add the potatoes and turn the potatoes so they are evenly coated with duck fat. Put the sheet in the oven to roast for 30 minutes, then flip. Increase the heat to 450 and roast for another 20 minutes, then flip again. Roast until they are golden brown, about another 10 minutes.

Patience is key – don't take the potatoes out of the oven just because your timer says to – the potatoes will tell you when they're done, because they'll look incredible and smell just as good as they look.

Pull the beautiful potatoes from the oven, place on some paper towels to drain, and season with sea salt to taste.