

# Emily's English Roasted Potatoes

**\*\*Emily's English Roasted Potatoes\*\***

**\*\*Serves 6 to 8\*\***

**\*\*Ingredients:\*\***

- Kosher salt
- 3 pounds large Yukon Gold potatoes, peeled and diced into 1½ to 2-inch pieces
- ½ cup vegetable oil
- Coarse sea salt or fleur de sel
- Minced fresh parsley

**\*\*Instructions:\*\***

Begin by preheating the oven to 425 degrees. In a large pot, bring water with 2 tablespoons of kosher salt to a boil. Once boiling, add the diced potatoes and return to a boil before lowering the heat to simmer for 8 minutes. After cooking, drain the potatoes and place them back in the pot, covering it with the lid. Shake the pot vigorously for 5 seconds to roughen the edges of the potatoes. Carefully transfer the potatoes in a single layer to a baking rack set over a sheet pan, allowing them to dry for a minimum of 15 minutes. They can remain uncovered at room temperature for several hours or be refrigerated for up to 6 hours.

While the potatoes dry, pour vegetable oil onto another sheet pan, tilting it to ensure the oil spreads evenly. Place this pan in the oven for 5 to 7 minutes, or until the oil becomes smoking hot. With caution, transfer the potatoes into the hot oil using a large metal spatula. Toss the potatoes lightly to ensure each piece is coated with the oil and then spread them evenly over the pan. Lower the oven temperature to 350 degrees and roast the potatoes for 45 minutes to one hour. Be sure to turn them occasionally with tongs until they are thoroughly browned and crisp on the outside while remaining tender and creamy on the inside.

Once done, transfer the roasted potatoes to a serving platter. Before serving, generously sprinkle them with 1½ to 2 teaspoons of sea salt and fresh parsley. Serve hot and enjoy the deliciously roasted Yukon Gold potatoes.