

How to Make the Crispiest Roast Potatoes (The Internet Swears by This Trick)

This recipe serves 4 and requires about 10 minutes of prep time and 40 minutes of cook time.



OVEN
425°F

TIME
10 min

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INGREDIENTS

2 pounds of Yukon Gold or Maris Piper potatoes
1/4 cup of duck fat or olive oil
Salt, to taste
Freshly ground black pepper, to taste
Optional: Fresh herbs (like rosemary or thyme) for garnish

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 425°F (220°C). A hot oven is crucial for achieving that crispy texture.
- 2.** Prepare the : Potatoes: Peel and chop the potatoes into even-sized chunks, about 2 inches each. This ensures they cook uniformly.
- 3.** Parboil the : Potatoes: Place the potatoes in a large pot of salted water and bring to a boil. Cook for about 10 minutes until they are just tender but not fully cooked.
- 4.** Drain and : Rough Up: Drain the potatoes in a colander and let them steam dry for a few minutes. Then, return them to the pot and shake gently to rough up the edges.
- 5.** Heat the : Fat: In a large roasting pan, add the duck fat or olive oil and place it in the oven for about 5 minutes until hot.
- 6.** Roast the : Potatoes: Carefully add the potatoes to the hot fat, ensuring they are well coated. Season with salt and pepper. Roast for 30 minutes, turning halfway through, until golden and crispy.
- 7.** Garnish and : Serve: Once done, remove from the oven, sprinkle with fresh herbs if desired, and serve immediately.

TIPS FOR SUCCESS

Experiment with Flavors: Try adding garlic cloves or onion wedges to the roasting pan for added flavor.
Use a Cast Iron Skillet: For an even crispier finish, use a cast iron skillet instead of a roasting pan.

Make Ahead: You can parboil the potatoes a day in advance and store them in the fridge.

Just roast them when you're ready to serve.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-crispiest-roast-potatoes-the-internet-swears-by-this-trick/>