



## Perfect Roasted Potatoes

Adapted from [Chocolate and Zucchini](#)

BAH Note: I may have gotten a little impatient with my potatoes and didn't let all of them get the lovely golden crust the results from the banged up surface of the parboiled potatoes being roasted. But believe me, the crust is magical and the potatoes really are perfect.

- 2 1/2 pounds potatoes
- 2 tablespoons vegetable oil
- kosher salt

Heat the oven to 425 degrees and line a sheet pan with aluminum foil. Fill a pot large enough to hold all your potatoes with cold water and set on the stove.

Peel your potatoes, or partially peel if using smooth skinned potatoes, cut them into bite sized chunks, and place them in the pot. Cover the pot and bring the water to a boil over high heat. Once boiling, lower the heat to medium and simmer for 5 minutes.

As soon as the water begins to boil, add the vegetable oil to the sheet pan and place it in the oven while the potatoes cook.

After the potatoes have simmered for 5 minutes, drain them and return them to the pot. Put the lid back on and carefully but firmly shake the potatoes around inside the pot. You want the surface of the potatoes to get a little banged up so they will form a crust in the oven.

Carefully remove the hot sheet pan from the oven and transfer the potatoes onto it. Generously sprinkle with kosher salt and use a heat resistant spatula or spoon to make sure the potatoes are well coated with the hot oil.

Bake for 25 to 35 minutes, or until a paring knife meets no resistance when inserted. The exterior will have a golden crust and the inside will be light and fluffy. Enjoy these immediately.

---

*perfect roasted potatoes* was posted by wendi on 10 august 2011 at [bonappetithon.com](http://bonappetithon.com)