

Goose Fat Roast Potatoes



This potato recipe will replace every other potato recipe in your box! Truly, there is nothing more delicious than goose fat roasted potatoes!

Traditionally, these are served with a roasted goose for Christmas dinner. But, they are so tasty so you may want them to make an appearance at every Sunday dinner!

Enjoy!



Recipe serves	Prep Time	Cook Time
4	15m	30-60m

Glaze Ingredients	Amount
medium potatoes	8
goose fat	1/3 cup
salt	1/2 tsp
pepper (optional)	

Which potatoes are best for oven roasting?

- Russets get the crispest crusts and roast up a pale golden brown. Their interiors are fluffy and mild.
- Yukon Golds roast a little darker due to their lower starch content and higher sugar content.
- Red potatoes roast up very dark because of their very low relative starch content, but have difficulty getting crisp.
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Instructions

1. Peel the potatoes. Leave whole, or cut in half or quarters depending upon the roast potato size desired.
2. Place potatoes in a large pot, sprinkle in the salt, and boil for 5 minutes.
3. Set the oven to 400 F.
4. Drain. Bounce the potatoes several times in the colander to roughen-up the outer texture.
5. Pour the goose fat into your roasting pan, place in the oven to heat, 5 mins.
6. Season potatoes with salt, pepper, garlic, onion powder, paprika, thyme, or rosemary (just add your favorites)
7. Softly place the potatoes into the hot oil, turn so they coat evenly. *Do not place the potatoes close to each other.
8. Season with salt and pepper, to taste. Roast for 30-60 minutes, turning every 15 minutes.
9. Potatoes are done when crispy on the outside and soft on the inside. Serve hot!