

OVEN ROASTED POTATOES

Well, another day, another dinner. I had a bunch of stuff I wanted to cook, but at the time it was really too late to do anything complicated (once again, I had been distracted by too many shiny objects). I had some potatoes I was going to use for fries, so I said, "Self! Let's make something with roasted potatoes!" This is the first time I can remember having made something by the seat of my pants (I think I was wearing pants) based on what I have learned over the years that turned out pretty well!

INGREDIENTS

<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
AR	-----	Russet Potatoes
AR	-----	Extra Virgin Olive Oil [i]
AR	-----	Kosher Salt
AR	-----	Black Pepper

This is another one where all the ingredients are AR because it all depends on how much you are making and your seasoning preferences.

SPECIAL TOOLS

- (2) pizza stones

PREPARATION

- 1) Place an oven rack in the middle of the oven
- 2) Place a second oven rack two positions above that
- 3) Place a pizza stone on the top rack
- 4) Place a second pizza stone on the bottom of the oven. Make sure no vents are obstructed by this pizza stone
- 5) Heat oven to 425 deg. F
- 6) Rinse potatoes and pat dry
- 7) Remove and nubbles from potatoes, but DO NOT PEEL!
- 8) Chop potatoes into bite size chunks
- 9) Put the potatoes in a glass bowl and toss with olive oil. Enough for a generous coating, but not enough so that it pools at the bottom of the bowl
- 10) Sprinkle potatoes with kosher salt to taste and toss
- 11) Sprinkle potatoes with black pepper to taste and toss
- 12) Check for taste and toss in additional seasoning as required
- 13) Spread potatoes on a metal cookie sheet and put in oven for 20 minutes
- 14) Flip potatoes and continue to cook until a nice golden brown
 - a. Check in at about 15 minutes after flipping and then every few minutes thereafter

- 15) Remove the potatoes from oven and let sit for 5 minutes
- 16) Enjoy!

NOTES

- i. OK... Extra virgin olive oil has a lower smoke point than light olive oil. I have also heard that you should not use extra virgin olive oil in cooking applications because its flavor would most likely get lost. I said what the heck, let's see what happens, and it worked!

PICTURES
