

CRISPY POTATOES BOULANGERIE

F EASY

Last Modified: 12/10/2016

PREP: 20 Min
COOK: 45 Min
OVEN: 450

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Potatoes (Any U Like) (Peeled)	1/4" Slices
1+	Cup	Beef Fat (Suet) Solids	Finely Diced
Rendered Suet = Tallow			
1/2	Cup	Beef Fat After Rendering	
		Augment With Peanut Oil only If Necessary	
1	Tbsp	Fresh Rosemary Leaves	Chopped
2	Tsp	Kosher Salt	
1/2	Tsp	Fresh Ground Black Pepper	

PREPARATION

FACTOID	A very pronounced Beefy flavored Potato with a crisp exterior and a creamy inside. In early France, On their way to Church, people used to drop off their Beef Roast and Potatoes at their local Bread Baker (Boulangerie). Picking it up on their way home in time for their Sunday Dinner. This practice basically went away just after the end of WW-II. The Beef Roast was placed on an open rack in the bread oven and the Potatoes were placed in a sheet pan directly below the Roast so the fat and drippings from the Roast drizzled on top of the Potatoes.
HINTS	If you can't find already rendered Beef Tallow, it is very easy to make. Finely cut up Beef Suet (solid Fat that surrounds the Kidneys) cooked in a saucepan over LOW heat will render out the Tallow. Strain out and discard the leftover solids in a fine wire strainer.
FACTOID	McDonald's used to use Beef Tallow to cook their original French Fries BEFORE they switched over to hydrogenated oil.
TOOLS	1) Large Microwave Proof Mixing Bowl 2) 9" x 13" Non-Stick Metal Baking Pan 3) Tongs.
PREP	DISH 1) Peel and thinly slice the Potatoes and set them aside 2) Chop the Rosemary and set it aside. 3) Preheat the oven to 450 degrees with a rack just below center.
1	Meanwhile place the dry Potatoes in a large mixing bowl, seal it with plastic wrap and microwave it on high for 7 minutes, until the Potatoes look moist. Pat the Potatoes dry with paper towels and put them back in the dried mixing bowl.
2	Pour the Beef Tallow evenly over the top of the Potatoes and sprinkle with the Rosemary, Salt and Pepper. Toss with the tongs to mix well so all of the Potatoes are damp on both sides with the Beef Tallow. Add the Seasoned Potatoes evenly into the baking dish.
3	Roast the Potatoes for 20 minutes and GENTLY stir them. Continue roasting for another 15 minutes until they are golden brown and delicious.
4	Season to taste by sprinkling generously with Salt and Pepper
SERVE	Serve while hot.