

CRISPY SMASHED POTATOES

F EASY

Last Modified: 12/10/2019

PREP: 20 Min
COOK: 45 Min
OVEN: 450

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Baby Red Potatoes	Halved
3/4	Cup	Water	
1/4	Cup	Extra Virgin Olive Oil	
1	Tbsp	Fresh Thyme Leaves	Chopped
1+	Pinches	Kosher Salt	
1+	Pinches	Fresh Ground Black Pepper	

PREPARATION

FACTOID	A very pronounced earthy flavored Potato with a crisp exterior and a creamy inside.
FACTOID	Choose Potatoes that are between 1 & 1 1/2 inches in diameter. DO NOT attempt to use Potatoes that are over 2 inches in diameter.
TOOLS	1) Large Microwave Proof Mixing Bowl 2) 2 - Aluminum Half Sheet Pans. 3) Tongs.
PREP	DISH 1) Wash and halve 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	In a medium skillet over medium high heat, cook the Beef Fat until you get slightly over 1/2 cup of rendered Fat. Pour the rendered Beef Fat in the bottom of the sheet pan.
2	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 dry mixing bowl.
3	Sprinkle the top of the Potatoes with the Rosemary, Salt and Pepper. Toss with the tongs to mix well. Add the Seasoned Potatoes into the sheet pan, toss to coat each on all sides with the Beef Fat.
4	Roast the Potatoes for 20 minutes and turn them over. Continue roasting for another 15 minutes until they are golden brown and delicious.
5	Season to taste by sprinkling generously with Salt and Pepper
SERVE	Serve while hot.