

Recipe adapted from Jamie Oliver's perfect roast potatoes and Epicurious.

Roast Potatoes

4 russet baking potatoes
1/2 c rendered goose fat
Peel of one orange
1 T of red wine vinegar
1 t of dried rosemary
6 cloves of garlic, minced



Preheat oven to 325F. Peel potatoes and cut into 1" chunks. Drop into a bowl of cold water as cut. Drain potatoes in a colander and transfer them to paper towels. Pat until very dry and transfer to a roasting pan.

In a skillet heat goose fat over medium heat until hot. Pour over potatoes and mix together to coat. Roast in the middle of the oven, stirring every 10 minutes for 30 minutes. In a small bowl mix together the vinegar, garlic, rosemary and orange peel and stir in the potatoes (after first 30 minutes of roasting). Roast the potatoes for another 30 minutes or until golden brown and crispy. Season with sea salt.