

# Old-fashioned Roasted Potatoes

SERVES 6 TO 8

The Scottish way to roast potatoes is to partially cook them first. Crisp and golden on the outside, meltingly soft inside, these potatoes are perfect with turkey, roast beef or lamb. In Scotland my mother would cook them in beef or duck fat, and it's still the best taste in the world.

3 lb (1.5 kg) Yukon Gold potatoes, peeled and cut in even-sized chunks

<sup>1</sup>/<sub>4</sub> cup olive oil or other fat

Salt and freshly ground pepper

**PREHEAT** oven to 400° F.

**PLACE** potatoes in a pot and cover with cold salted water. Bring to a boil and cook for 7 minutes. Drain and place pot back on turned-off burner. Shake pot to roughen surface of potatoes (this gives them crunchy edges).

**TOSS** potatoes with fat and season with salt and pepper. Arrange in a metal roasting pan in a single layer. Roast, turning occasionally, for 45 to 60 minutes, or until golden brown and cooked through.