

Duck Fat Roasted Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3 1/2	pounds	yukon Gold potato - 1.5" pieces kosher salt and pepper
1/2	teaspoon	baking soda
6	tablespoons	duck fat
1	tablespoon	fresh rosemary - chopped

Arrange oven rack to top position, placed rimmed sheet on rack, and heat to 450.

Bring 10 cups water to boil in Dutch oven over high heat. Add potatoes, 1/3 cup salt, and baking soda. Return to boil and cook 1 minute. Drain potatoes. Return to Dutch oven and place over low heat. Cook, shaking pot occasionally, until any surface moisture has evaporated, about 2 minutes. Remove from heat. Add 5 tablespoons duck fat and 1 tspn salt; mix with rubber spatula until potatoes are coated with thick, starchy paste, about 30 seconds.

Remove baking sheet from oven, transfer potatoes to baking sheet, and spread into even layer. Roast for 15 minutes.

Remove baking sheet from oven. Using thin, sharp metal spatula, turn potatoes. Roast for 15 minutes. While potatoes roast, combine rosemary and remaining 1 tbspn fat in bowl.

Remove sheet from oven. Spoon rosemary fat over potatoes, and turn again. Continue to roast until potatoes are well browned and rosemary is fragrant, 5 to 10 minutes. Season with salt and pepper.