

Extra-Crispy Roast Potatoes

Serves 6-8

- 1 T plus 2 tsp kosher salt, divided
- ½ tsp baking soda
- 1.8 kg potatoes, peeled and cut into quarters
- 6 T extra-virgin olive oil, divided



1. Place rimmed baking sheet on rack, and heat oven to **220°C**.
2. Place **1 T salt**, **baking soda** and **potatoes** in Dutch oven; add **2 liters of cold water**. Bring to a boil over high heat; reduce heat and gently simmer until exteriors of potatoes have softened but centers offer resistance when pierced with paring knife, **about 10 minutes**.
3. Drain potatoes in a colander and shake to rough up the surface.
4. Place in large bowl and drizzle with **2 T oil** and sprinkle with ½ **tsp salt**. Using rubber spatula, toss to combine. Drizzle with another **2 T oil** and ½ **tsp salt**. Continue to toss until potato exterior is coated with starchy paste, **approximately 1 to 2 minutes**.
5. Remove baking sheet from oven and drizzle remaining **2 T oil** over surface, spreading them out evenly.
6. Transfer to oven and **roast for 20 minutes**. Remove baking sheet from oven.
7. Using metal spatula and tongs, loosen potatoes from pan, carefully flipping each one. Shake pan and turn potatoes. Continue roasting until potatoes are deep brown and crispy all over, turning and shaking them a few times during cooking, **30 to 40 minutes** longer.
8. Season finished potatoes with **salt** and **pepper** to taste.