

Roasted Yukon Potatoes

Serves 4

Our favorite restaurants don't have fryers. Instead, they serve simple roasted potatoes, cooked in front of an open flame. These potatoes can be roasted in advance, and re-heated in a stone hearth oven for about 3 minutes just before service.

Ingredients

2 lbs. yukon potatoes, cut into 1-in. thick wedges
¼ cup extra virgin olive oil
1 Tbsp. [Searing Seasonings](#)
2 Tbsp. fresh parsley, coarsely chopped

Method

Oven Temperature: 570-600 degrees

- Scrub, rinse, and slice the potatoes into wedges. Soak the wedges in a bowl of cool water for 10 minutes or more to remove the starch on the potatoes. Remove the wedges from the water and rinse.
- Drain the potatoes and let them air dry for 10 minutes, or dry the wedges with a towel. Oil does not adhere to water, so it is important that the wedges be completely dry.
- In a large mixing bowl, gently toss together the potato wedges and oil. Once the potatoes are coated with oil, add the Searing Seasonings.
- Place the wedges on a roasting pan (a ½ sheet pan works well) and roast the potatoes to the right or left of the flame in the raw landing zone. Roast the potatoes until they're well browned, about 12-14 minutes, rotating the pan halfway through the cooking process.
- Remove the potatoes from the oven and garnish with chopped parsley.



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