

Flame Roasted Yukon Potatoes

Makes 4 servings

Our favorite restaurants don't have fryers. These fresh roasted potatoes are killer and require simple preparation. Add flavor by adding your favorite seasoning or spice.

Ingredients

2 lbs	Yukon potatoes cut to 1 inch thick wedges
¼ c	EV oil
1 T	Searing seasonings
2 T	Fresh parsley, coarse chop

Method

Oven at 570-600 degrees

- Scrub, rinse, and slice Yukons into 1 inch thick wedges. Soak them in a bowl of cool water for a minimum of 10 minutes. Remove from water and rinse.
- Drain potatoes and let air dry for 10 minutes. This is very important, as oil does not adhere to water. To keep raw potatoes for use later, keep covered in cool water until use.
- In a large mixing bowl, gently toss together potatoes and oil. After oil is well distributed, continue to toss while sprinkling on the searing seasonings.
- Place the product in an appropriate size pan (1/2 sheet pan works well). Roast to the right or left of flame in the raw landing zone for approximately 12-14 minutes. Turn the pan once, as potatoes closest to the flame will color first.
- Roast until a fairly dark brown is achieved and they are cooked all the way through.
- Remove and hold finished product at room temperature (for no more than 2 hours).
- Re-heat and garnish using the parsley at time of service. These potatoes take approximately 3 minutes to reheat using a Wood Stone oven.

Note

Leftovers can be used to make excellent mashed potatoes for the next day.

