

DUCK FAT-ROASTED POTATOES

SERVES 6

Duck fat is available in the meat department in many supermarkets. Alternatively, substitute chicken fat, lard, or a mixture of 3 tablespoons of bacon fat and 3 tablespoons of extra-virgin olive oil.

- 3 ½ pounds Yukon Gold potatoes,
peeled and cut into 1 ½-inch pieces**
- Kosher salt and pepper**
- ½ teaspoon baking soda**
- 6 tablespoons duck fat**
- 1 tablespoon chopped fresh rosemary**



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- 1.** Adjust oven rack to top position, place rimmed baking sheet on rack, and heat oven to 475 degrees.
- 2.** 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 for 1 minute. Drain potatoes. Return potatoes to pot and place over low heat. Cook, shaking pot occasionally, until surface moisture has evaporated, about 2 minutes. Remove from heat. Add 5 tablespoons fat and 1 teaspoon salt; mix with rubber spatula until potatoes are coated with thick paste, about 30 seconds.
- 3.** Remove sheet from oven, transfer potatoes to sheet, and spread into even layer. Roast for 15 minutes.
- 4.** Remove sheet from oven. Using thin, sharp, metal spatula, turn potatoes. Roast until golden brown, 12 to 15 minutes. While potatoes roast, combine rosemary and remaining 1 tablespoon fat in bowl.
- 5.** Remove sheet from oven. Spoon rosemary-fat mixture over potatoes and turn again. Continue to roast until potatoes are well browned and rosemary is fragrant, 3 to 5 minutes. Season with salt and pepper to taste. Serve immediately.