Crisp Roast Potatoes

4 roast-potato side portions from 800 g prepared potatoes · Active 25 min · Total 1 hr 30 min

Ingredients

- 1 lb 12 oz sound floury potatoes, peeled and cut in roughly 1 1/2-in/4-cm chunks (800 g prepared)
- 8 cups drinking water (1.9 L), enough to cover for parboiling
- 2 tablespoons neutral oil suitable for roasting (30 ml)
- 1/2 teaspoon fine salt (3 g)
- 1/4 teaspoon black pepper

Set out

Oven, Large rimmed metal baking sheet about 13×18 in/33×46 cm, Saucepan, Colander, Wide spatula, Small knife, Food thermometer for reheating

Allergens

No major allergens inherent in the listed base; check oil labels and shared equipment. Check labels and substitutions.

Make it

1. Heat oven to 425°F (220°C). Put potato chunks in the saucepan with cold water to cover. Bring to a gentle boil and simmer 8–10 minutes until their outside softens but centers are not yet fully tender.

2. Drain thoroughly in the colander and let steam escape 5 minutes. Shake gently once or twice to roughen the outside without breaking the pieces apart.

3. Put potatoes on the unheated rimmed sheet and toss with oil, salt and pepper. Spread with gaps. Roast 40–50 minutes, turning after about 25 minutes with the wide spatula, until golden and crisp with centers tender to a knife. A crowded tray or particularly firm potatoes can need longer.

4. Serve four side portions promptly. No extra butter, gravy or herb garnish is part of this base recipe.

Wait before the first turn

A potato can stick while its surface is still forming. Give the first side time to color, then use a wide spatula rather than repeatedly tearing at it with a fork.

Primary menu source

Royal Museums Greenwich, item LMQ/1/12/2: https://www.rmg.co.uk/collections/archive/rmgc-object-484157 . The original printed dinner menu was inspected; it does not establish what any named diner ate.

A useful detail

The 90-minute total includes peeling and cutting, heating and parboiling, 5 minutes steam-drying, roughening, up to 50 minutes roasting and serving. A separate preheated-fat stage is not part of this method.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days. Reheat leftovers to 165°F (74°C), allowing room on a tray if trying to restore some crust. Freeze promptly cooled portions for up to 1 month for quality and thaw in the refrigerator; the surface changes.