

Mom's Legendary Roast Potatoes

I am a potato kind of gal, always have been, always will be. Sadly, I am not one of those 'ladies' who will take just one or two roast potatoes when dishing up, I'm more of a 4 or 5 roast potatoes kinda gal *blush* Oh, and if its my Mom's potatoes ... oh boy, then I actually lose count! My Mom's roast potatoes are legendary and for family affairs, roast potato duty always falls to her! I of course, do offer my services for 'quality control' and taste a few before meal time ... its the least I can do and no, i don't include those in my count ;p

So here is my Mom's fail proof recipe for the crispiest and fluffiest roast potatoes ever! Warning: These roasties could eliminate banting forever !

Yield: Approx 20

Ingredients:

approximately 375ml regular cooking oil

2kgs potatoes, washed,peeled and quartered

plenty of rock salt

Method:

Preheat your oven to 200 degrees

Place baking dish in oven with the oil to heat up

Place potatoes in cold salted water and bring to the boil. Allow to boil until potatoes are just soft but not so soft that a fork would slide right off. Drain with a colander and toss the potatoes to ruffle up it's edges. Use a fork to prick each potato in a few spots - this will allow the hot oil to penetrate the potatoes. Sprinkle with a few good pinches of salt.

By now the oil in the oven should be hot, carefully place the potatoes in the oil and using a spoon, baste each potato. Roast in the oven for approximately 30 minutes, then remove from the oven, turn the potatoes, place back in the oven and cook for a further plus minus 30 minutes - until crispy on the outside and fluffy on the inside. Place on a cooling rack and sprinkle generously with salt. Serve immediately.

Cooks Note: You may have to boil your potatoes in batches - don't overcrowd the pot. Placing your potatoes on a cooling rack will allow air to circulate around the potatoes thereby avoiding the potatoes from steaming and losing their crispiness.

