

Donald's Roast Potatoes

Based on Donald's mom's method.

Ingredients:

- 400g / approximately 3/4lb to 1lb potatoes, for two generous servings
- 75g / approximately 3 oz margarine
- onion salt

Equipment:

- pot and water
- potato peeler
- kitchen knife
- cutting board
- clean towel to dry potato pieces
- oven tray
- parchment paper
- oven / countertop oven set to 425F
- spatula / egg flipper

How to make:

(results will be somewhat different in a small batch in a countertop convection oven vs a larger batch in a full sized conventional oven)

- preheat oven to 425F
- place parchment paper on tray, and put aside
- partially fill pot with water
- take out sufficient potatoes for anticipated number of servings (400g potatoes for two generous servings)
- peel potatoes
- place peeled potatoes in water as they are peeled
- slice peeled potatoes into pieces of approximately 1 to 2 inch per side, and place back in water as potatoes are sliced
- rinse sliced peeled potatoes in water after all are sliced
- fully pat dry potato pieces with a clean, dry towel
- scoop some margarine in your hand
- begin lathering the margarine on each piece of potato
- place margarine-covered potato pieces on parchment paper covered tray
- sprinkle onion salt liberally on margarine covered potato pieces
- place tray in preheated oven
- when bottoms of potatoes begin to brown and crisp (approximately 20 to 25 minutes), gently turn potato pieces onto another side
- cook time approximately 45 minutes until potatoes are browned
 - time required may increase somewhat according to actual amount of potatoes prepared