

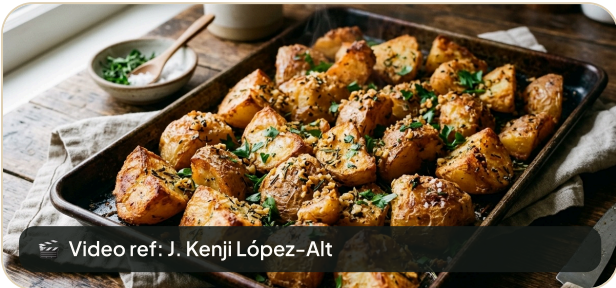
The Best Crispy Roast Potatoes Ever

Prep: 20m

Cook: 50m

Total: 70m

6 servings



Video ref: J. Kenji López-Alt

MISE EN PLACE / INGREDIENTS

[9]

- ☐ 4 lbs Russet or Yukon Gold potatoes, peeled and cut into 2-inch chunks (Idaho Russet)
- ☐ 2 quarts Water (for alkaline parboiling)
- ☐ 0.5 tsp Baking soda (sodium bicarbonate) (Arm & Hammer)
- ☐ 5 tbsp Extra virgin olive oil or rendered duck fat
- ☐ 2 tbsp Fresh rosemary, minced
- ☐ 3 cloves Fresh garlic cloves, minced
- ☐ 0.25 cup Fresh flat-leaf parsley, minced
- ☐ 2 tbsp Kosher salt
- ☐ 0.5 tsp Freshly ground black pepper

US SUPERMARKET BRAND GUIDE

Baking Soda: Arm & Hammer Pure Baking Soda

Alkalinizes boiling water to rapidly break down surface pectin. • 📍 Baking aisle.

Russet Potatoes: Idaho Russet Potatoes

High starch-to-water ratio yields the crispest roast. • 📍 Produce aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Alkaline Parboil

10 min

Bring 2 quarts of water to a boil with 2 tbsp kosher salt and 0.5 tsp baking soda. Add peeled potato chunks and boil 10 minutes until a knife pierces with slight resistance.

✓ Checkpoint: Frayed exterior surfaces.
- 2

The Vigorous Shake

2 min

Drain well in colander and let steam dry 1 minute. Shake roughly for 30 seconds to build a thick coat of mashed potato starch paste on each chunk.

✓ Checkpoint: Creamy white starch paste coating chunks.
- 3

Herb Oil Infusion

3 min

Gently warm olive oil with 3 cloves minced garlic, 2 tbsp minced fresh rosemary, and 0.5 tsp black pepper for 2 minutes until golden. Strain fragrant oil over potatoes, reserving the crisp garlic-herb solids, and toss to coat.

✓ Checkpoint: Glossy herb-oil-coated potatoes.
- 4

High-Heat Roast

50 min

Roast on a preheated baking sheet at 450°F (230°C) for 50 minutes, flipping twice until deeply blistered. Toss immediately with the reserved fried garlic-rosemary bits and 0.25 cup minced fresh parsley.

✓ Checkpoint: Deep amber crackling shell flecked with garlic, rosemary, and parsley.

FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)

USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

MASTER DONENESS CHECKPOINT:

Glassy golden-brown crust that shatters audibly under a fork, enclosing cloud-fluffy mashed potato interior.

WHY IT WORKS:

Alkaline Water Pectin Breakdown:
Baking soda raises water pH, accelerating the breakdown of surface pectin into an ultra-thin layer of potato starch slurry that bakes at 450°F (230°C) into crispy armor.

TROUBLESHOOTING:

Soggy oily potatoes: Give potatoes plenty of space and roast at 450°F (230°C) minimum.