

## CRUNCHY ROSEMARY OVEN ROASTED POTATOES

3 pounds potatoes, peeled and cut into 2" chunks (russets are good for this)

Kosher salt

White vinegar

Olive oil or

Freshly cracked black pepper

1 sprig of fresh rosemary, rough chopped

1. Preheat oven to 450 degrees F.
2. Placed potatoes in a large pot and cover with cold water. Add a few tablespoons of salt and a splash of vinegar. Bring to a boil over medium high heat and par-cook until exteriors are just tender, about 8-12 minutes. You want them Al Dente! Drain and set aside. This can be done ahead of time. Transfer to a large mixing bowl.
3. Spread potatoes evenly on a rimmed baking sheet. Push down to somewhat flatten each potato with your hands on a glass. They will have lots of uneven edges, which is the desired result. Season **generously with olive oil, lots of salt**, pepper and sprinkle with rosemary. (or any other herb you have on hand)
4. Roast until evenly golden brown and cooked through, about 35 - 40 minutes, Serve hot.

Serves 4 – 6