

Chef Josh's Favorite Recipes



This is a favorite side dish of mine. This is an excellent accompaniment for beef with rich, flavorful gravies or gravies with lush, vibrant sauces. There are several different methods of making these spuds finish perfectly. One secret I will share is that the high temperature at which I roast these is too hot for whole flavorings. By flavorings, I mean whole chopped onions and garlic. Therefore, I like to use good quality granulated garlic and onion. Also, try to stay away from herbs until after the potatoes come out of the oven. Here is my favorite flavor combination and how I prepare them for the residents at the Jewish Home.

Roasted Red Potato

Ingredients

- Red Potato - 5 lb. Washed clean and dried lightly
- Margarine - ½ pound
- Granulated Onion - ½ cup
- Granulated Garlic - ½ cup
- Mustard - ½ cup
- Chicken Base Powder - ½ cup
- White Pepper - 2 tbsp.

Directions

Have the red potato washed and dried. The excess water will prevent the potato from becoming crispy. Cut the potatoes once across each way to "quarters". Each potato gives you four pieces to make them bite size and easier to eat. This also creates uniform cooking. In separate bowl, mix the wet and dry seasonings and toss the potatoes to coat them thoroughly. Spread a single layer of the potatoes on a sprayed sheet tray and roast in a 375 degree oven for 30 minutes. Remove from oven when crispy and serve immediately. Do not cover to keep texture. Please enjoy.