

Jennifer: Auntie Pam's Roast Potatoes

A leg of lamb dinner is the traditional Christmas meal in our house (a tribute to my Scottish upbringing!), and there are no better potatoes to go with it (or with anything, for that matter!) than these golden-crispy-fluffy morsels, courtesy of my sister.

Serves 4

2 lb. medium-sized potatoes (a waxy variety, such as Yukon Gold or Russet)

6 tbsp. olive oil

2 tsp. all-purpose flour

Salt

Put a roasting pan in the oven (one big enough to hold the potatoes in a single layer, without overcrowding). Heat the oven to 400°.

Peel the potatoes, rinse, and cut each into four even-sized pieces. Put the potatoes in a large pot and pour enough cold water in to just cover them. Add a good pinch of salt and bring to a boil. As soon as the water boils, lower the heat and gently boil the potatoes, uncovered, for two minutes.

Meanwhile, put the olive oil into the roasting pan and heat it in the oven for a few minutes, so it's really hot.

Drain the potatoes in a colander and then vigorously shake them back and forth to fluff up the outsides. Sprinkle with the flour and shake again so the potatoes are evenly and thinly coated.

Carefully put the potatoes into the roasting pan (they will sizzle as they go in!) and turn each one around to make sure it's coated in oil.

Roast the potatoes for 15 minutes and then turn them over. Roast for another 15 minutes and turn them over again. Roast for another 15–20 minutes, until they're golden and crisp.