



2020 PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM WITH BOBBY AND CLAUDIA DEEN

SALT & VINEGAR ROASTED RED POTATOES

2 pounds of red potatoes, approximately 2-inches in diameter	Cracked Pepper
8 cups water	Large Stock Pot
1 and ¼ cups of table salt	Baking Sheet
6 tablespoons olive oil	Cooling Racks
1 and ½ tablespoons malt vinegar (x2)	Kitchen Brush

1. In a large stock pot, bring to boil 8 cups of water, 1 and ¼ **CUPS** table salt, and the potatoes. Simmer for 20 – 30 minutes.
2. Pre-heat oven to 500 degrees.
3. Remove potatoes and place on cooling rack for 10 minutes.
4. Pour the 6 tablespoons of olive oil onto the baking sheet and tilt around to spread. Add potatoes to the baking sheet.
5. Using the bottom of a measuring cup, smash each potato to about ½ inch thickness. Brush the potatoes with 1 and ½ tablespoons malt vinegar and crack some pepper all over to your liking.
6. Place the baking sheet in a pre-heated 500 degree oven for 25-30 minutes.
7. Remove baking sheet and brush potatoes with remaining 1 and ½ tablespoons malt vinegar and serve.

I made this recipe for my brother and his family a few years back, and he's asked me to make them again and again since! They're just great! 1 and 1/2 cups of salt sounds crazy, I know, but it's not. The salt doesn't penetrate the potatoes, it just leaves them with a frosty exterior, and a wonderful flavor. Try this recipe, and I'll bet that you'll put it on repeat.