

# Oven Roasted Potato Wedges with Bacon Grease

## Description

Bacon fat in the title of a recipe??? That's a great way to grab my attention. I have a slab of bacon that I cured and smoked. Can't wait to render some of it and make some potatoes!!!

## Summary

**Yield:** 1

**Prep Time:** 30 minutes

**Category:** Potatoes

**Cuisine:** American

## Ingredients

- 1 lb Red Bliss or New Potatoes
- 2 slice thick cut bacon
- 1 tbsp chives

## Instructions

1.

Preheat your oven to 450°F. (Do you have a convection function? Now is the time to crank it up.) Wash the potatoes, then place them on a rimmed baking sheet and put them in the oven for three minutes to dry completely. (Dry things brown better, as do things cooked on pre-heated baking sheets.) Remove potatoes and return baking sheet to your still-heating oven. Cut the potatoes into uniform wedges—six or eight wedges per potato depending on their size.

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Toss the potato wedges with the bacon fat and a liberal sprinkle of salt and pepper. When the oven is properly preheated, remove the hot baking sheet and lay the potatoes on it in one layer, cut side down.

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Roast for 20 minutes or until well browned. Toss with chives while hot. Serve with ketchup or mayonnaise.

### Notes

Try spreading some of the bacon grease from your fridge on warm bread instead of butter.

Pop your popcorn in the bacon grease. Bacon popcorn.