

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.

2

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.

3

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.