

Forked Oven-Roasted Potatoes

Ingredients

- 6 pounds small Yukon Gold potatoes (1 1/2"–2"-diameter), peeled
- 1 tablespoon kosher salt plus more
- 1/2 cup olive oil

Preparation

Preheat oven to 425°. Working in 2 batches, cook potatoes in a large pot of boiling salted water for 3 minutes. Using a slotted spoon, transfer potatoes to a rimmed baking sheet. When cool enough to handle, firmly scrape the tines of a fork up and down potatoes, creating a rough, grooved surface.

Pour oil onto another rimmed baking sheet; bake (to heat oil) for 5 minutes. Add potatoes; turn to coat. Season with 1 tablespoon salt. Roast, turning 3 times during cooking and occasionally basting with oil, until browned and tender, 60–70 minutes.