

# MARY KATHRYN EVANS' OVEN

## FRIED HALF POTATOES

RECIPE BY MARY KATHRYN EVANS

### **INGREDIENTS:**

**4 TO 6 SMALL TO MEDIUM RUSSET POTATOES (CUT IN HALVES)**

**1 STICK OF KERRYGOLD PURE IRISH BUTTER (UNSALTED)**

**SEA SALT TO COVER POTATOES**

**1/3 TO 1/2 INCHES OF CANOLA OIL (ADJUST FOR THE PAN SIZE) FOR FRYING.**

**9" BY 13" METAL OR GLASS BAKING PAN (LARGER IF NEEDED TO CONTAIN THE NUMBER OF POTATOES YOU ARE GOING TO FRY.**

**ENOUGH SEA SALT TO LIBERALLY COAT THE POTATOES**

**ENOUGH FRESH CRACKED PEPPER TO LIBERALLY COAT THE POTATOES**

**ENOUGH TONY'S TO LIGHTLY COVER THE POTATOES**

**ENOUGH ONION POWDER TO LIGHTLY COVER THE POTATOES**

**ENOUGH GARLIC POWDER TO LIGHTLY COVER THE POTATOES**

**1/2 CUP OF FRESH FLAT LEAF PARSLEY FINELY DICED**

## **INSTRUCTIONS:**

**PRE HEAT THE CONTAINER (PAN) OF CANOLA OIL IN THE OVEN TO 365°(F) FOR AT LEAST 15 MINUTES.**

**TO MAKE THE POTATOES STAND UP STRAIGHT, CUT A SMALL FLAT SPOT ON EACH SIDE OF THE WHOLE POTATOES. CUT THE POTATOES IN HALF AND MAKE DIAMOND CROSS CUTS IN THE CUT SIDE ABOUT 1/2 INCH APART. LIBERALLY SALT THE POTATOES AFTER CUTTING, (ALLOW THE SALT TO BRING OUT THE LIQUID IN THE POTATOES FOR 15 MINUTES). AFTER THE POTATOES HAVE BEEN RESTING COVERED BY THE SALT FOR 15 MINUTES, REMOVE EXCESS MOISTURE AND SALT FROM THE POTATOES.**

**THOROUGHLY DRY THE POTATOES WITH PAPER TOWELS.**

**SEASON THE POTATOES WITH SEA SALT, FRESHLY GROUND PEPPER, ONION POWDER, GARLIC POWDER, AND TONY'S,**

**OPEN THE OVEN ENOUGH TO BE ABLE TO ADD THE POTATOES CUT SIDE UP TO THE PRE HEATED PAN OF OIL. CAREFULLY ADD THE POTATOES TO THE OIL AND DROP THE TEMPERATURE TO 350° (F) AND OVEN FRY THE POTATOES CUT SIDE UP FOR 20 MINUTES. OPEN THE OVEN AND FLIP THE POTATOES TO CUT SIDE DOWN AND CONTINUE TO OVER FRY FOR ANOTHER 20 MINUTES. PLEASE MONITOR THE POTATOES TO MAKE SURE YOUR OVEN (EACH IS DIFFERENT) AND MODIFY THE FRYING TIME IF NEEDED. THE POTATOES SHOULD BE GOLDEN BROWN ON THE BOTTOM AND DARKER BROWN ON THE TOP. REMOVE THE POTATOES TO A COOLING RACK LINED WITH PAPER TOWELS. AS THEY COOL, BUTTER**

**THE POTATOES WITH THE KERRYGOLD, SALT AND PEPPER AGAIN TO TASTE, AND ALLOW FOR THE POTATOES TO COOL. SPRINKLE WITH THE PARSLEY AND SERVE.**

**THESE POTATOES WILL BE ONE OF YOUR FAVORITE WAY TO ENJOY THIS WONDERFUL VEGETABLE.**

**THANK YOU SO VERY MUCH MOTHER FOR THIS GREAT DISH. PLEASE ENJOY EVERY BITE, BLEU**







