

Salt-Roasted Fingerling Potatoes

Nadia Zane, MG

3 lbs. fingerling potatoes

3 lbs. kosher salt

1. Preheat oven to 400°F.
2. Wash and pat dry the potatoes; do not peel.
3. In a large baking dish, spread 1” layer of salt.
4. Nestle potatoes in the salt and cover with the remaining salt. Bake for 30 minutes or until very tender.
5. Dump potatoes out into a pan and scrape off excess salt before serving. Let the salt cool; store for reuse.



Serves 8