

GARLIC AND HERB ROASTED FINGERLINGS

INGREDIENTS

3 tablespoons vegetable oil
2 pounds fingerling potatoes, unpeeled
3/4 cup water
3 tablespoons cornstarch
4 tablespoons butter, softened to room temperature
2 garlic cloves, pushed through a garlic press
3 tablespoons fresh herbs (I used thyme, oregano, rosemary + parsley), finely minced
Salt and pepper

DIRECTIONS

Heat oven to 425F. Generously spray rimmed baking sheet with vegetable oil spray. Pour oil into prepared sheet and tilt sheet until surface is evenly coated with oil.

Halve potatoes lengthwise and place in a large work bowl. Combine water and cornstarch in mixing bowl, making sure no lumps of cornstarch remain on bottom of bowl. Microwave, stirring every 20 seconds, until mixture begins to thicken, 1 to 3 minutes. Remove from microwave and continue to stir until mixture thickens to pudding-like consistency. If necessary, add up to 2 tablespoons water to achieve correct consistency. Transfer mixture to the work bowl with the potatoes and toss until each potato-half is evenly coated. You might have to use your hands to facilitate tossing. Arrange potatoes on prepared sheet, leaving small gaps between planks. Some cornstarch mixture will remain in bowl. Cover sheet tightly with lightly greased aluminum foil and bake for 12 minutes.

Remove foil from sheet and bake until bottom of each fry is golden brown, 10 to 18 minutes. Remove sheet from oven and, using thin metal spatula, carefully flip each fry. Return sheet to oven and continue to bake until second sides are golden brown, 10 to 18 minutes longer.

Meanwhile, make your garlic herb butter. In a small bowl, combine softened butter, garlic, minced herbs, salt and pepper.

Once the potatoes are finished, place in a work bowl and add about half of the garlic herb butter. Toss to combine and to melt the rest of the butter. You don't want to overdo it and sog out the nice crispy potatoes. Add a little more, a teaspoon at a time until you think they have sufficient flavor. Serve immediately.