

Duck Fat Steak Fries

Savannah · 29/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

4

Description

You know a potato side dish is going to be good when 75 of the name refers to fat or meat These supercrusty ovenfried potato wedges or steak fries as they call them where Im from are done with rendered duck fat and while Im a big fan of ones done with olive oil and/or butter these really are better

Ingredients

- - 2 large russet potatoes
- each cut into 8 thick steak fry-size wedges - 1 tablespoon chopped fresh thyme - 1 pinch cayenne pepper - salt and ground black pepper to taste - 2 tablespoons duck fat
- melted
- or more to taste

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Line a baking sheet with aluminum foil. Place potato wedges in a bowl; sprinkle thyme
2. cayenne
3. salt
4. and black pepper over the top. Drizzle melted duck fat over potatoes and toss to coat. Transfer potatoes
5. skin-side down
6. to the prepared baking sheet. Season wedges again with salt. Bake in the preheated oven for 40 minutes. Increase oven temperature to 450 degrees F (230 degrees C). Turn potatoes onto their sides and bake for 10 minutes. Flip over and cook on the other side until golden brown
7. about 10 minutes more. mommyluvs2cook