



Crispy Golden Christmas Potato Crown

A Golden Crown for Your Table

Hello, my dear. Come sit. Let's talk about potatoes. They are humble things. But we can make them shine like a king's crown. This recipe does just that. It makes a crispy, golden potato crown. It is perfect for your Christmas table.

We roast them in a foil packet. This is my favorite trick. It traps all the steam and flavor inside. The potatoes get so tender. Then, we open the foil. The edges get wonderfully crispy. Doesn't that sound like magic?

Why the Foil Packet Matters

You might wonder about the foil. Why not just roast them on a pan? Well, the packet is like a little oven inside your oven. It creates its own world of heat and steam. This cooks the potatoes evenly. No dry spots!

It also keeps all the good smells in. When you open it, the smell of garlic and rosemary rushes out. It is a wonderful surprise for your nose. I still laugh at how my grandson's eyes get wide every time. He says it smells like Christmas morning.

A Little Story About Butter

Let me tell you about the butter. We scatter little pieces over the potatoes. As it melts, it finds every nook and cranny. It makes everything rich and happy. This matters because food should feel like a hug. Butter does that.

Fun fact: The word "butter" comes from an old Greek word. It means "cow cheese." Isn't that funny? Now, I have a question for you. Do you have a food that feels like a hug to you? Is it mashed potatoes, or maybe warm bread? Tell me about it.

Hands-On Fun

This recipe is fun to make with others. Tossing the potatoes in the bowl is a good job for little hands. So is folding the foil packet. You must seal it tight. Fold it like you are tucking the potatoes into bed.

Be very careful when you open it. The steam is very hot! Use tongs to pull the top foil away. Let that amazing smell fill your kitchen. What is your favorite kitchen job when your family cooks together? I always

loved being the taste-tester.

The Simple Joy of Herbs

We use rosemary and thyme. These are hardy winter herbs. They smell like pine trees and earth. They remind us that flavor can grow even in the cold. Using fresh herbs matters. They give little bursts of flavor in every bite.

See also [A Porterhouse Christmas Feast](#)

If you only have dried herbs, that is okay too. Use about half the amount. The flavor will still be lovely. Cooking is about using what you have. It is not about being perfect.

Making Memories, Not Just Dinner

This dish is more than food. It is about sharing. It is a golden centerpiece that everyone can reach for. Food tastes better when we eat it together. That is a truth as old as time.

So this Christmas, make this potato crown. Let its simple, crispy goodness bring smiles. Will you be trying this recipe? I would love to hear how it turns out in your kitchen. Share your story with me.

Ingredients:

Ingredient	Amount	Notes
Small red potatoes, unpeeled, halved	2 pounds	
Chopped fresh rosemary	2 teaspoons	
Salt	1 ¼ teaspoons	
Chopped fresh thyme	1 teaspoon	

Ingredient	Amount	Notes
Pepper	½ teaspoon	
Unsalted butter, cut into ½-inch pieces	4 tablespoons	
Garlic cloves, sliced thin	3 cloves	



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Hello, my dear. Come sit at the table. Let's talk about potatoes. These little red ones are my favorite for Christmas. They get so crispy and golden. I call them a potato crown. They look so festive on the table. The rosemary and thyme smell like a winter forest. Doesn't that smell amazing? My grandson always sneaks one before dinner. I still laugh at that.

Instructions

Step 1: Move your oven rack to the very bottom spot. Heat your oven to 400 degrees. In a big bowl, toss your potato halves with rosemary, salt, thyme, and pepper. Coat them all nicely. This is like giving them a cozy spice blanket. (A hard-learned tip: Dry your potatoes first for extra crispiness.)

Step 2: Line your baking sheet with a big piece of foil. Spread your potatoes on it, leaving an empty border. Make sure each potato half is cut-side down. Now, scatter the butter pieces and garlic slices over the top. This makes the magic sauce. Cover it all with another big sheet of foil.

Step 3: Fold and seal the foil edges together tightly. You are making a little steam packet. Put the whole sheet in the hot oven. Bake for about 40 minutes. The potatoes will become perfectly tender inside. Can you guess what makes them steam? Share below!

See also Creamy Holiday Cheer Eggnog

Step 4: Carefully take the pan out. Let your packet rest for 5 minutes.

This is important. Then, use tongs to tear open the top foil. Watch out for the hot steam! It will smell incredible. Your crispy, buttery potato crown is ready to serve. I love the sound of the crunch.

Creative Twists

Lemon Zest: Add the zest of one lemon with the herbs. It makes everything taste brighter.

Parmesan Crisp: Sprinkle grated parmesan over the potatoes before sealing the foil.

Smoky Paprika: Use a pinch of smoked paprika instead of black pepper for a cozy, warm flavor.

Which one would you try first? Comment below!

Serving & Pairing Ideas

These potatoes shine next to a simple roast chicken. They also love a juicy holiday ham. For a pretty plate, sprinkle on some fresh chopped parsley. A dollop of cool sour cream is lovely too. For a drink, a fizzy apple cider is perfect. Grown-ups might enjoy a glass of chilled white wine. Which would you choose tonight?



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Keeping Your Potato Crown Golden

Let's talk about keeping these potatoes tasty for later. Once cooled, store them in a sealed container in the fridge. They will keep for three days. You can freeze them for a month in a freezer bag.

To reheat, use your oven or toaster oven. Spread them on a baking sheet. Heat at 375 degrees until crispy again. This keeps their wonderful texture.

I once reheated them in the microwave. They got a bit soft. The oven method is much better. Batch cooking this dish saves holiday time.

Having a ready-made side dish reduces stress. You can enjoy your guests more. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. Here are three common issues and easy fixes. First, if your potatoes are not crispy, your oven rack was too high. Always use the lowest position for best browning.

Second, if the packet leaks steam, your foil folds were not tight. I remember when my first packet hissed. Fold the edges carefully in small increments. A good seal steams the potatoes perfectly.

Third, if the garlic burns, the slices were too thin. Try slightly thicker slices next time. Getting the basics right builds your cooking confidence. It also makes the flavors shine their brightest. **Which of these problems have you run into before?**

See also Festive Peanut Butter Cookie Sandwiches

Your Quick Questions, Answered

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. All the ingredients are safe.

Q: Can I make it ahead? A: Absolutely. Follow the storage tips above. Reheat before serving.

Q: What if I don't have fresh herbs? A: Use dried rosemary and thyme. Just use half the amount.

Q: Can I double the recipe? A: You can. Use two baking sheets. Do not overcrowd one packet.

Q: Any optional tips? A: A sprinkle of parmesan after baking is lovely. *Fun fact: red potatoes hold their shape beautifully when cooked.* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this potato crown. It is simple but feels so special. My kitchen is always open for your stories.

Please tell me about your own cooking adventures. I read every comment with a cup of tea. **Have you tried this recipe?** I would love to hear all about it.

Happy cooking! —Elowen Thorn.



Crispy Golden Christmas Potato Crown



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Crispy Golden Christmas Potato Crown | 13

[Print Recipe](#)

Crispy Golden Christmas Potato Crown

Author: Elowen Thorn



Crispy Golden Christmas Potato Crown | 15

Cooking Method: [Roasting](#)



Crispy Golden Christmas Potato Crown | 16

Cuisine: [American](#)



Crispy Golden Christmas Potato Crown | 17

Courses: [Side](#)



Crispy Golden Christmas Potato Crown | 18

Difficulty: **Beginner**



Crispy Golden Christmas Potato Crown | 19

Prep time: **15 minutes**



Crispy Golden Christmas Potato Crown | 20

Cook time: **40 minutes**



Crispy Golden Christmas Potato Crown | 21

Rest time: **5 minutes**



Crispy Golden Christmas Potato Crown | 22

Total time: **1 hour**



Crispy Golden Christmas Potato Crown | 23

Servings: **4 servings**



Crispy Golden Christmas Potato Crown | 24

Calories: **220 kcal**



Crispy Golden Christmas Potato Crown | 25

Best Season: **Summer**

Description

Foil-Roasted Potatoes

Ingredients

- ☐ 2 pounds small red potatoes, unpeeled, halved
- ☐ 2 teaspoons chopped fresh rosemary
- ☐ 1 ¼ teaspoons salt
- ☐ 1 teaspoon chopped fresh thyme
- ☐ ½ teaspoon pepper
- ☐ 4 tablespoons unsalted butter, cut into ½-inch pieces
- ☐ 3 garlic cloves, sliced thin

Instructions

1. Adjust oven rack to lowest position and heat oven to 400 degrees. Toss potatoes, rosemary, salt, thyme, and pepper in large bowl until potatoes are well coated.
2. Line baking sheet with 16 by 12-inch sheet of aluminum foil. Spread potato mixture evenly over foil, leaving 1 ½-inch border. Flip potatoes cut sides down. Scatter butter and garlic over potatoes. Place second 16 by 12-inch sheet of foil over potatoes. Beginning at 1 corner, fold foil inward in ½-inch increments 2 to 3 times to seal edge. Continue folding around perimeter of foil to create sealed packet.
3. Transfer sheet to oven and bake until potatoes are tender, about 40 minutes. Let potatoes cool for 5 minutes. Using tongs, tear away top sheet of foil, being careful of escaping steam. Serve.

Notes

Nutritional information is referenced in the text with 'View Nutritional Information,' but no specific nutrition data is provided in the extracted content.

Keywords: Potatoes, Rosemary, Thyme, Garlic, Side Dish, Christmas