



# Crispy Golden Christmas Potato Roast

## The Secret to a Golden Crunch

Let's talk about the best part. That crispy, golden crust. It makes the potato sing. The trick is to start them covered up. This steams them soft inside. Then, you let them get to know the hot pan. That's when the magic happens.

My grandson calls them "potato candy." He only eats the crunchy side first. I still laugh at that. You must be gentle when you flip them. Use your metal spatula like a hug. Slide it under slowly. This keeps that precious crust safe.

## Why This Simple Recipe Matters

Food does not need to be fancy to be special. This dish proves it. It turns plain potatoes into a celebration. It shows care. Anyone can make it feel like a holiday. That is its real magic.

It also teaches a good lesson. Good things take a little patience. You cannot rush the browning. The waiting is part of the gift. The smell tells you when it's time. Doesn't that smell amazing?

## A Little Story About My Pan

I use my old, shallow roasting pan for these. It has dark spots from years of use. My husband bought it for our first Christmas. The potatoes always stick a bit. But that's where the best crust forms.

I think the pan remembers all the good meals. It helps make new ones. Do you have a favorite pan or dish you always use? Tell me about it. I love hearing those stories.

## Getting Your Potatoes Just Right

Use small red potatoes. They hold their shape. Cut them into same-size wedges. This is important. They will all finish cooking together. No one gets left behind or burnt.

Toss them well with oil, salt, and pepper. Use your hands. Feel the oil coat each piece. \*Fun fact: Red potatoes are "waxy." This means they get crispy outside but stay creamy inside. Perfect for our roast!

## Your Turn in the Kitchen

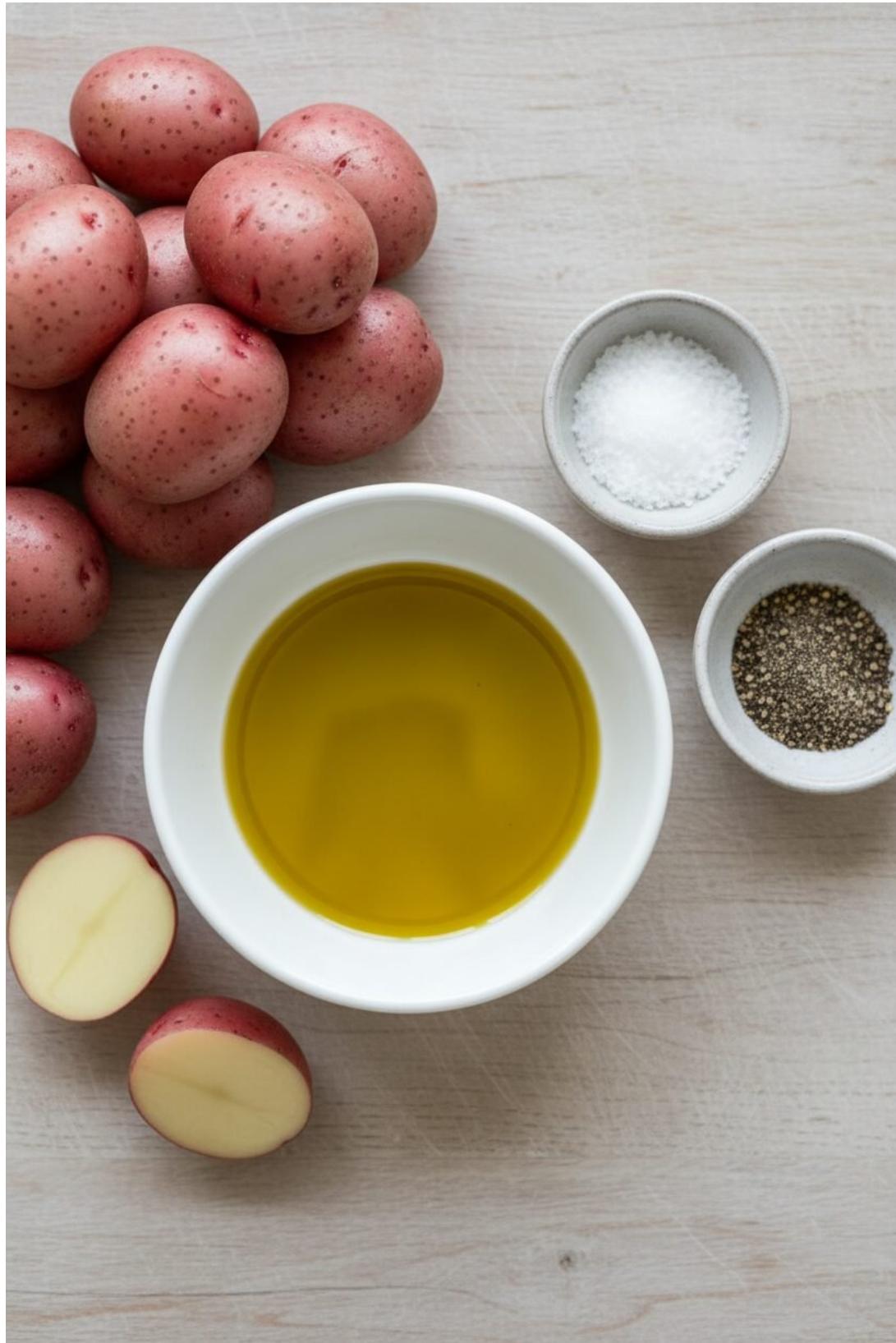
Now, you make your own memory. Follow the steps. Listen for the sizzle. Watch for the raisin-like wrinkles on the skin. That's your sign they are done.

What will you serve them with? A Sunday roast? Or just some applesauce? Let me know how yours turn out. Did your family fight over the crispiest one? Mine always does.

See also [Eagle Brand Pumpkin Pie Perfection](#)

## Ingredients:

Ingredient	Amount	Notes
Red Bliss potatoes or other low-starch potatoes	2 pounds	scrubbed clean, dried, halved, and cut into $\frac{3}{4}$ -inch wedges
Extra-virgin olive oil	3 tablespoons	
Salt and ground black pepper	To taste	season generously



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Hello, my dear. Come sit at the counter. Let's talk about perfect potatoes. These are my Christmas morning tradition. I make them while the house is still quiet. The sizzle from the oven is the day's first magic. Doesn't that smell amazing? They get so golden and crisp. Yet the inside stays fluffy as a cloud. I still laugh at that. My grandson calls them "hug potatoes." Because they taste like a warm hug. Let's make some together.

### Instructions

**Step 1:** Move your oven rack to the middle. Now, heat the oven to 425 degrees. In a bowl, toss your potato wedges with the olive oil. Be generous with the salt and pepper. Give them another good toss. (A heavy bowl keeps things from spilling!)

**Step 2:** Place each wedge flesh-side down on a pan. Lay them in a single layer. Cover the pan tightly with foil. Let them cook for about 20 minutes. This steams them tender. Can you guess why we start them covered? Share below!

**Step 3:** Take off the foil. Let them roast for 15 more minutes. The bottoms will become golden brown. Carefully turn each potato with a spatula. (Press down to slide under and save that crispy crust!)

**Step 4:** Roast them another 5 to 10 minutes. The new bottom will get crispy too. The skins will look like little raisins. So pretty. Move them to a dish with great care. Serve them warm and enjoy the crunch.

## Creative Twists

**Rosemary & Garlic:** Toss in fresh rosemary and minced garlic with the oil.

**Parmesan Crisp:** Sprinkle grated parmesan on the potatoes for the last 5 minutes.

**Smoky Paprika:** Add a teaspoon of smoked paprika for a cozy, warm flavor.

Which one would you try first? Comment below!

## Serving & Pairing Ideas

These potatoes shine on any plate. I love them with a simple roast chicken. A dollop of cool sour cream on top is lovely. For a drink, a fizzy apple cider feels festive. Grown-ups might enjoy a glass of chilled white wine. It cuts through the richness nicely. Which would you choose tonight?

See also [Spiced Turkey and Sweet Potato Christmas Feast](#)



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## Keeping Your Golden Potatoes Perfect

Let's talk about keeping these potatoes tasty. They are best fresh from the oven. But leftovers happen in every kitchen.

Store cooled potatoes in the fridge. Use a container with a lid. They will keep for about three days. I do not recommend freezing them. They lose their wonderful crispy texture.

To reheat, use your oven or toaster oven. Spread them on a baking sheet. Warm at 400 degrees for five to ten minutes. This brings back the crunch. Microwaving makes them soft.

You can batch-cook for a crowd. Just use two pans. Switch their oven positions halfway. I once made a triple batch for my grandsons. They ate them all in one sitting!

Planning ahead saves you stress later. It lets you enjoy your own party. **Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Hiccups

Even simple recipes can have little troubles. Do not worry. Here are easy fixes.

First, if your potatoes are soggy, your pan was too crowded. They need space to crisp up. Use a bigger pan or two smaller ones. This matters because crispiness is the best part.

Second, if they stick, you need more oil. I remember when my first batch stuck terribly. A thin, even coat of oil prevents this. It also gives a

lovely golden color.

Third, if they are not browning, your oven might be off. An oven thermometer helps. Trust your eyes more than the clock. Getting it right builds your cooking confidence. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

### **Q: Is this recipe gluten-free?**

A: Yes, it is naturally gluten-free. Just use simple potatoes, oil, salt, and pepper.

### **Q: Can I make these ahead of time?**

A: You can cut the potatoes early. Keep them in cold water. Dry them very well before roasting.

### **Q: What potato can I swap for Red Bliss?**

A: Yukon Gold potatoes work beautifully. They have a creamy inside.  
\*Fun fact: Red Bliss and Yukon Gold are called “waxy” potatoes. They hold their shape when roasted.\*

See also Cinnamon Raspberry Swirl Holiday Cookies

### **Q: How do I double the recipe?**

A: Use two baking pans. Do not crowd one pan. You may need a few extra minutes of cooking.

### **Q: Any optional tips for more flavor?**

A: Toss with rosemary or thyme before roasting. A little garlic powder is nice too. **Which tip will you try first?**

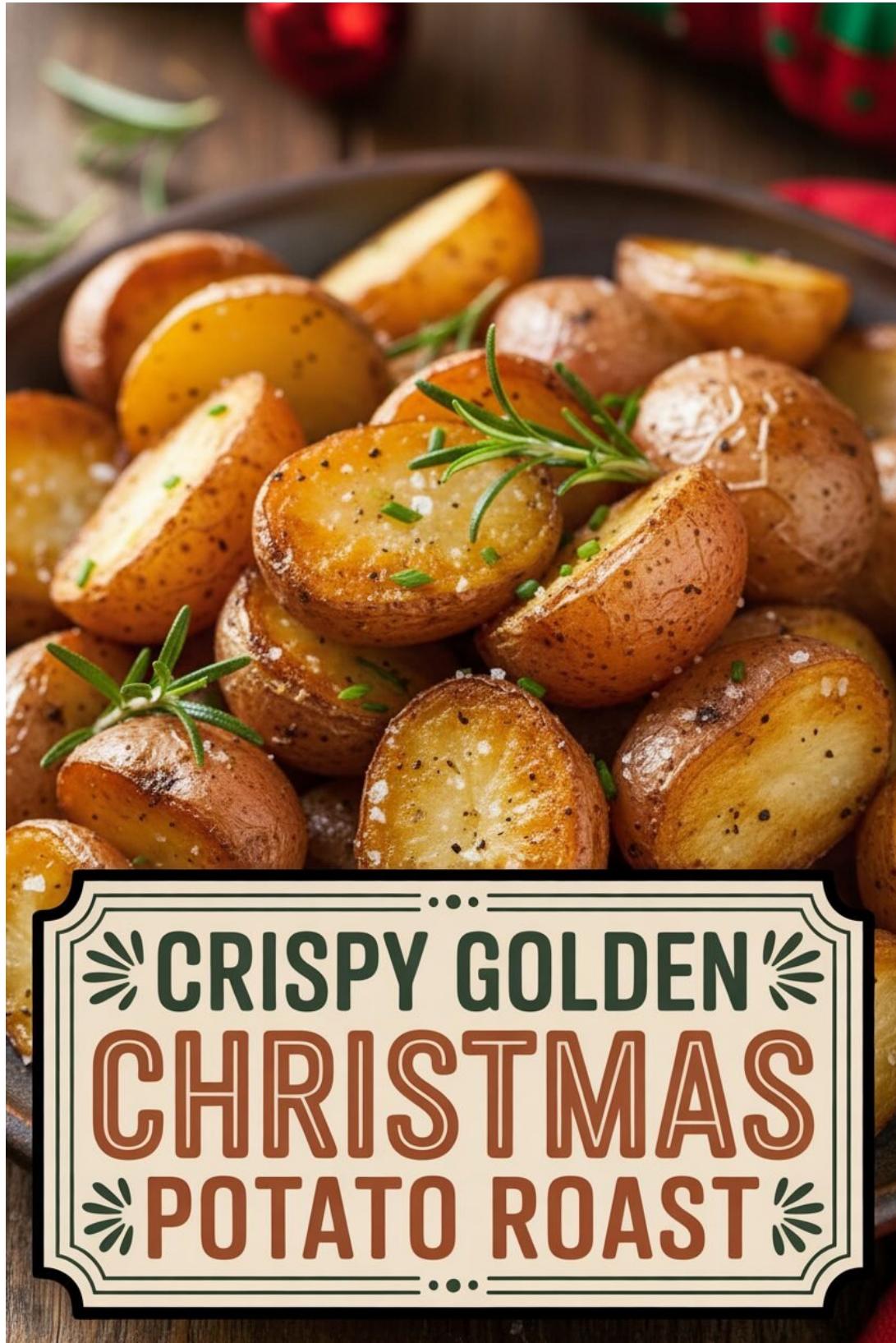
## From My Kitchen to Yours

I hope you love making these potatoes. They always remind me of happy, noisy dinners. The smell fills the whole house with warmth.

I would love to hear about your cooking adventure. Tell me about your family's favorite side dish. Your stories are my favorite thing to read.

**Have you tried this recipe?** Please share your thoughts in the comments below. Happy cooking!

—Elowen Thorn.



CRISPY GOLDEN  
CHRISTMAS  
POTATO ROAST

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# Crispy Golden Christmas Potato Roast

Author: Elowen Thorn

Cooking Method:[Roasting](#)



## Crispy Golden Christmas Potato Roast | 16

Cuisine:[American](#)

Courses:[Side](#)



## Crispy Golden Christmas Potato Roast | 18

Difficulty: **Beginner**

Prep time: **10 minutes**



## Crispy Golden Christmas Potato Roast | 20

Cook time: **45 minutes**

Rest time:

Total time: **55 minutes**

**Servings: 4 servings**



## Crispy Golden Christmas Potato Roast | 24

Calories: **220 kcal**

**Best Season: Summer**

## **Description**

A festive and savory side dish featuring perfectly roasted potato

wedges with a crispy golden crust and tender interior.

## Ingredients

- 2 pounds Red Bliss potatoes or other low-starch potatoes, scrubbed clean, dried, halved, and cut into  $\frac{3}{4}$ -inch wedges
- 3 tablespoons extra-virgin olive oil
- Salt and ground black pepper to taste

## Instructions

1. Adjust oven rack to middle position and heat oven to 425 degrees. Toss potatoes and olive oil in medium bowl to coat; season generously with salt and pepper and toss again to blend.
2. Place potatoes flesh side down, in a single layer, on shallow roasting pan; cover tightly with aluminum foil and cook about 20 minutes. Remove foil; roast until side of potato touching pan is crusty golden brown, about 15 minutes more.
3. Remove pan from oven and carefully turn potatoes over using metal spatula. (Press spatula against metal as it slides under potatoes to protect crusts.) Return pan to oven and roast until side of potato now touching pan is crusty golden brown and skins have raisin-like wrinkles, 5 to 10 minutes more. Remove from oven, transfer potatoes to serving dish (again, using metal spatula and extra care not to rip crusts), and serve warm.

## Notes

For best results, do not overcrowd the pan to ensure proper crisping. Use a sturdy metal spatula to flip the potatoes and

preserve the crust.

Keywords: Potatoes, Roasted, Christmas, Side Dish, Holiday