



Golden Holiday Roasted Potatoes

The Magic of a Hot Pan

Let me tell you a secret. The best potatoes start in a hot oven. We heat the pan first. This is my favorite trick. It makes the potatoes sizzle right away.

That sizzle is the sound of flavor being born. It starts the crust instantly. I still smile when I hear it. Doesn't that sound wonderful? What's your favorite kitchen sound?

Butter with a Story

We don't just melt the butter. We brown it. You cook it until it smells

nutty and golden. This changes everything. It adds a deep, toasty flavor.

Once, I almost burned it watching a bluebird. Now I stay put! This step matters because good food takes patience. That rich flavor soaks right into the potatoes. It's worth the wait.

Why We Parboil

We simmer the potatoes first. This is called parboiling. It makes the insides fluffy. The outside gets rough. That rough outside is key.

The rough parts catch the butter and become crispy. *Fun fact: Yukon Golds are perfect for this. They are creamy inside and hold their shape.* Do you have a favorite potato type for roasting?

The Patient Soak

After the hot butter goes on, we wait. Let the potatoes sit for ten minutes. Let them drink up that brown butter. Flip them once. I know, waiting is hard!

But this matters. It lets the flavor go deep. It's not just on the skin. It's in every bite. Good things come to those who wait, even in cooking.

Golden and Crispy

Then, onto the screaming hot pan they go. The roast takes about 40 minutes. Flip them halfway. You will know they are done. Your whole house will smell amazing.

They come out golden and crisp. The inside is like cloud. It's pure comfort. What dish makes your home smell like happiness? I'd love for

you to tell me.

Ingredients:

Ingredient	Amount	Notes
Unsalted butter	7 tablespoons	Cut into 7 pieces
Yukon Gold potatoes	3 pounds	Peeled and sliced ½ inch thick
Salt	4 ¼ teaspoons	Divided
Pepper	½ teaspoon	
Vegetable oil	1 tablespoon	For brushing the pan



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Instructions

Step 1: First, we brown the butter. Put your baking sheet in the oven. Heat it to 450 degrees. Melt butter in a pan on the stove. Stir it until it smells nutty and turns brown. This gives our potatoes a magical flavor. (Watch it closely! It goes from brown to burnt very fast.)

See also Spicy Tuna Holiday Salad

Step 2: Now, let's simmer the potatoes. Put them in a big pot with salty water. Bring it to a boil, then let it bubble gently. We cook them just until they're almost tender. This is the secret for a fluffy inside. I drain them on paper towels. Can you guess why we dry them so well? Share below!

Step 3: Time to get them buttery. Drizzle that beautiful brown butter over the warm potatoes. Sprinkle on salt and pepper. Let them sit and soak it all up. Flip them once. Your kitchen will smell amazing already. This patience makes every bite perfect.

Step 4: Finally, we roast. Carefully take the hot pan from the oven. Brush it with a little oil. Arrange your potatoes in a single layer. They will sizzle! Bake until golden and crisp, flipping halfway. I still laugh at how fast these disappear from the table.

Creative Twists

These potatoes are a wonderful blank canvas. Try one of these fun ideas next time. They make the dish feel new again. My grandkids love the cheesy version the most. It's a simple way to play with your food.

Herb Garden: Toss with chopped rosemary and thyme after baking.

Cheesy Delight: Sprinkle with parmesan cheese for the last 5 minutes.

Garlic Lover's: Add minced garlic to the brown butter. Doesn't that sound good?

Which one would you try first? Comment below!

Serving & Pairing Ideas

These potatoes shine on any table. I serve them right on the big baking sheet. It feels cozy and welcoming. They love to be next to a simple roast chicken. A bright green salad balances them nicely. A dollop of cool sour cream on top is also lovely.

See also Yuletide Brown Sugar Pecan Pie

For a drink, I think of comfort. A cold glass of apple cider is perfect. For the grown-ups, a pale ale pairs wonderfully. Its crisp taste cuts through the rich butter. **Which would you choose tonight?**



Golden Holiday Roasted Potatoes

Keeping Your Golden Potatoes Golden

Let's talk about keeping these potatoes tasty. They are best fresh and crispy. But you can save them for later.

Store cooled leftovers in the fridge for three days. Reheat them in a hot oven. This brings back their crispness. I once tried microwaving them. They turned soft and sad.

You can also freeze them after roasting. Spread them on a tray to freeze first. Then pop them into a bag. This stops them from sticking together.

Batch cooking saves time on busy days. It means a warm meal is always ready. This matters for happy, less stressful evenings. **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, potatoes sticking to the pan. Your baking sheet must be very hot. Brush it with oil right before adding potatoes. I remember when I skipped this step. We had potato pancakes instead!

Second, potatoes not getting crispy. Do not crowd them on the pan. They need space for the heat to circle. This matters for that perfect golden crunch.

Third, the butter burning. Stir it constantly over medium-low heat. It

should smell nutty, not bitter. Getting this 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 check your labels to be sure.

Q: Can I make these ahead?

A: You can boil and butter them early. Then roast them just before eating.

Q: What potato can I swap for Yukon Gold?

A: Russet potatoes will work just fine. They make a fluffier inside.

Q: Can I double the recipe?

A: Use two large baking sheets. Switch their oven positions halfway through.

See also Herbes de Provence Goat Cheese Holiday Log

Q: Any optional tips?

A: Try adding rosemary or garlic powder. Toss it on with the salt and pepper. *Fun fact: The browning butter step is called “beurre noisette.” It means “hazelnut butter” in French!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these potatoes. They always remind me of family dinners. The kitchen filled with wonderful, nutty smells.

I would love to hear about your cooking adventure. Tell me how it went for you. Your stories are my favorite thing to read. **Have you tried this recipe?** Let me know in the comments below.

Happy cooking!

—Elowen Thorn.



GOLDEN HOLIDAY
ROASTED
POTATOES

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Golden Holiday Roasted Potatoes

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Cooking Method: [Roasting](#)



Courses: [Side](#)



Difficulty: **Beginner**



Prep time: **20 minutes**



Cook time: **45 minutes**



Golden Holiday Roasted Potatoes | 20

Rest time: **15 minutes**



Total time: **1 hour 20 minutes**



Servings: **6 servings**



Calories:**280 kcal**

Best Season: **Summer**

Description

Butter-Roasted Potatoes

Ingredients

- ☐ 7 tablespoons unsalted butter, cut into 7 pieces
- ☐ 3 pounds Yukon Gold potatoes, peeled and sliced ½ inch thick
- ☐ 4 ¼ teaspoons salt
- ☐ ½ teaspoon pepper
- ☐ 1 tablespoon vegetable oil

Instructions

1. **BROWN BUTTER:** Adjust oven rack to middle position, place rimmed baking sheet on rack, and heat oven to 450 degrees. Line second rimmed baking sheet with paper towels; set aside. Melt butter in small saucepan over medium-low heat. Cook, stirring constantly, until butter is nutty brown, about 5 minutes; set aside.
2. **SIMMER POTATOES:** Bring potatoes to boil in large pot over high heat with 3 teaspoons salt and enough water to cover by 1 inch. Reduce heat to medium and simmer until potatoes are nearly tender, about 5 minutes. Drain potatoes and transfer to paper towel-lined baking sheet. Dry potatoes with additional paper towels.
3. **ROAST POTATOES:** Discard paper towels and spread potatoes in single layer. Drizzle browned butter over hot potatoes and sprinkle with remaining salt and pepper. Let sit until butter is absorbed, 10 to 15 minutes, flipping once. Remove hot baking sheet from oven and brush with oil. Arrange potatoes on hot baking sheet in single layer. Bake, flipping halfway through cooking, until crisp and golden brown, about 40 minutes. Serve.

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