



Main Street, Wicklow Town. Tel: 0404-69719
www.cullensbutchers.com

GOOSE FAT ROASTED POTATOES

Ingredients:

700g Potatoes peeled and cut in half
Half tub of Goose Fat (Available in Cullen's)

Preparation:

Boil the potatoes in a large pot for 10 minutes then drain.
Place back in the pot and chuff the potatoes by shaking them, this will help make the outside layer go nice and crunchy.
Put some goose fat into a roasting tray and place in preheated oven at 200 deg until hot.
Add the potatoes to the heated goose fat, use a spoon to place them in and coat the potatoes evenly.
Place in the oven and cook until crispy and nicely golden about 45 mins-1hr.