# Salt and Vinegar Potatoes

## Description

Any fans of salt-and-vinegar chips out there? I don't eat potato chips now that I am outside my youth, but back in the day I could have enjoyed a nice bag myself. These roasted, smashed potatoes take all the delicious flavor from that traditional combination and bring it to a whole new level. A more grown-up, distinct level if you will. Yet not in a complicated manner- thank goodness! Who really wants to complicate the potato? I mean that's the whole beauty of the potato- the many simple ways it can be made delicious!

## Summary

**Yield:** 4
**Source:** Laura's Sweet Spot
**Prep Time:** 1 hour
**Category:** Potatoes
**Cuisine:** American

## Ingredients

- 6 tbsp olive oil
- 2 lb small red potatoes
- 14 oz kosher salt
- 3 tbsp malt vinegar

## Instructions

Adjust oven rack to upper-middle position and heat oven to 500°F.

Set wire rack inside rimmed baking sheet.

Brush second rimmed baking sheet evenly with oil.

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Bring 2 quarts water to boil in Dutch oven over med-high heat.

Stir in potatoes and salt, and cook until just tender and paring knife slips easily in and oat of potatoes, 20 to 30 minutes.

Drain potatoes and transfer to wire rack; let dry for 10 minutes.

Transfer potatoes to oiled baking sheet.

Flatten each potato with underside of measuring cup until 1/2-inch thick.

Brush potatoes with half of vinegar and season with pepper.

Roast until potatoes are well browned, 25 to 30 minutes.

Brush with remaining vinegar.

Transfer potatoes to platter, smashed side up.

Serve.