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ROSEMARY POTATOES

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- 2 1/2 lbs. Yukon gold potatoes
- 2-4Tbsp. goose fat
- 1-2Tbsp. dried rosemary
- Salt to taste

Heat the goose fat in thick-bottomed pan, such as cast iron or stainless steel frying pan. When the goose fat is hot, add the potatoes. Sprinkle the dried rosemary on top of the potatoes. Let fry without turning until the first side is golden brown (you can test a few by peeking under them). If needed, be ready to add more goose fat a little at a time. Turn several times until the potatoes are done.