

Blackstone Fried Potatoes (MeaningfulEats.com)

Ingredients:

- 4 pounds Yukon gold or red potatoes peeled if using Yukon gold, cut into 1-inch pieces
- 2 T. neutral oil plus more for cooking
- 1 t. kosher salt
- 1 large onion thinly sliced
- 2 t. seasoned salt
- 1½ t. paprika
- 1 t. garlic powder
- 1 t. onion powder
- 1 t. black pepper

Instructions:

1. In a large microwave-safe bowl, toss the potatoes with 2 tablespoons of oil and 1 teaspoon of the kosher salt. Cover tightly with plastic wrap. Microwave for 15 minutes, stirring every 5 minutes, until the potatoes are soft and can be easily pierced with a fork. Drain any excess liquid.
2. Preheat the Blackstone griddle to medium-high heat. Once hot, drizzle with oil and spread it evenly with a spatula.
3. Add the sliced onions to one side of the griddle. Cook for 8–10 minutes, stirring frequently, until the onions are soft and golden brown. If they begin to darken too quickly, reduce the heat or move them to a cooler part of the griddle. Scoop the onions into a serving bowl.
4. Continue to heat the Blackstone at medium-high heat and drizzle with some more oil. Add the pre-cooked potatoes in a single layer (cut side down if using red potatoes with skins). Let them cook without stirring for 5–6 minutes until golden and crisp on the first side.
5. Sprinkle with the seasoned salt, paprika, garlic powder, onion powder and black pepper.
6. Flip the potatoes and cook for another 5–6 minutes until browned and crispy all over. Add the sautéed onions to the potatoes and toss everything together.

NOTES

To Make-Ahead: Onions can be sliced, sautéed, and refrigerated in an airtight container for up to 5 days. Potatoes can be cut, microwaved, cooled, and stored in an airtight container in the fridge for up to 2 days.

To Store: Leftovers can be stored in an airtight container in the fridge for up to 3 days. Reheat on the Blackstone or in a large skillet until hot and crispy again.

To Freeze: Potatoes can be frozen for up to 2 months, but may lose their crispiness when reheated. To avoid clumping, place them on a baking sheet in a single layer and freeze for 1-2 hours, then transfer to an airtight container for long-term freezing.