



# THE VERMILLION MINOTAUR'S SPICED POTATOES

Serves 4 humans, or 2 wizards, or one ravenous badger shapeshifter



## Equipment:

Microwave, stovetop, tall-sided pot, instant read thermometer, mixing bowl, tongs, paper towels, jar with lid for any leftover spice mix.

## Ingredients:

- 1 - 1.75 lb baby Dutch yellow potatoes
- 1 teaspoon ground cumin
- 1 teaspoon ground cinnamon
- 1 teaspoon ground coriander
- 1 teaspoon smoked paprika
- 1 teaspoon brown mustard powder
- 1 teaspoon ground clove
- 1 1/2 tablespoons kosher salt
- canola or vegetable oil

## Instructions:

1. Pour the canola or vegetable oil into the pot so that it's about 1/4 or 1/3 full and heat on the stovetop until it reaches about 375° F.
2. While the oil is heating, stab each potato a few times with a fork and place into mixing bowl. Microwave the potatoes on high for two and half minutes.
3. Slowly lower the potatoes into the hot oil with either a slotted spoon or a pair of tongs. Make sure the exhaust fan is on and feel free to use a splatter screen if the oil is sputtering too much.
4. Remove potatoes with tongs when they float to the top or are fork-tender, and place them on paper towels to absorb the excess oil.
5. Mix up the salt in spices in a jar. Close the jar with its lid and shake to thoroughly mix them.
6. Add a few teaspoons of the spice blend to the mixing bowl. Drop in a few potatoes and swirl them around to coat with spices. Repeat until all potatoes are coated and serve.
7. Store any leftover spices in the jar.