

# Korean Baby Potatoes

## **Ingredients**

- 3 pounds of baby potatoes
- 8 cups of water
- 2 tablespoons cooking oil
- 1/3 cup+1 tablespoon light soy sauce (light gluten free soy sauce)
- 1/3 cup+1 tablespoon sugar (honey, rice syrup, monkfruit sweetener)
- 1 tablespoon sesame oil
- 1 tablespoon toasted crushed white sesame seeds

## **Directions**

1. Preheat the oven to 400°F.
2. Trim off any roots and (or if any) rotten part from the baby potatoes. Wash the baby potatoes couple of times.
3. Boil the water in a large pot. Pour the baby potatoes in the boiling water. Set a timer for 12 mins.
4. After 12 mins, drain the baby potatoes.
5. Transfer the baby potatoes to a sheet pan. Toss with 2 tablespoons of cooking oil.
6. Roast in the oven for 25 mins. Flip the baby potatoes when they are halfway baked.
7. Put the sugar and light soy sauce in a wok/pan over medium-high fire.
8. When the sugar and light soy sauce mixture is close to thick consistency, pour the baby potatoes in the wok/pan adjust the fire to medium. Stir it around with wooden spoon. The baby potatoes are ready when they have wrinkles.
9. Turn off the fire. Mix in the sesame oil.
10. Serve it on a bowl and sprinkle the toasted crushed sesame seeds over it.