

Roasted Red Potatoes

Makes 6-8 servings

Ingredients

6 each	Red Potatoes –cut into 1 inch dice
	Extra Virgin Olive Oil
	Kosher Salt
	Black Pepper
1T	Rosemary
2 each	Shallot -minced

Method - Preheat to 525-575 degrees

- Soak the diced potatoes in water for 1 hour our overnight.
- Drain the potatoes and dry them well. Toss the potatoes with enough olive oil to coat and put them in a large but shallow skillet or roasting pan.
- Add a good amount of salt, black pepper to taste, the rosemary and minced shallot. Toss everything together and put the pan in the middle of the oven.
- Roast, stirring to keep the potatoes coloring evenly, for 12-15 minutes or until they are well browned and tender.

Notes

Do not stir the potatoes too often or they will break apart instead of getting brown and crispy.



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Laura Dewell, October 27, 2006