

Roasted Red Potatoes with Rosemary

Serves 6-8

These crispy and aromatic potatoes are the perfect accompaniment to roasted meats and poultry. They'd be delicious with a brunch frittata as well!

Ingredients

4 lb.	red potatoes, unpeeled and cut into 1-in. dice
3 Tbsp.	olive oil
2 ea.	shallots, peeled and minced
1 Tbsp.	rosemary, chopped
1½ tsp.	kosher salt
¼ tsp.	black pepper, freshly ground

Method

Oven Temperature: 525 -575 degrees

- Soak the potatoes in water for 1 hour or overnight. This step helps the potatoes to brown more readily while they are roasting and they won't stick together as much.
- Drain the potatoes and dry them well. Toss them with remaining ingredients.
- **Flame Height: 3.2**
- Pre-heat a heavy shallow skillet (preferably cast-iron) **in front of the flame** for 2 minutes. Add the potato and toss.
- Place the pan **in the center of the oven**.
- Roast for 12-15 minutes, stirring occasionally, until the potatoes are tender and well-browned. Let the potatoes begin to brown before stirring as this will help keep them from falling apart.



www.woodstone-corp.com (800)-988-8103