

Roasted Potatoes

Yield: serves 8 to 10

Ingredients:

5 lb golden potatoes, halved or quartered (depending on size)

½ cup canola oil

½ cup chopped parsley

8 garlic cloves, halved

1 teaspoon salt

½ teaspoon freshly ground black pepper

2 tablespoons unsalted butter

4 sprigs rosemary

Method:

Preheat the oven to 375 degrees

In a large bowl toss the cut potatoes with oil, parsley, garlic, salt and pepper until evenly coated. Place the butter on a large sheet pan and place in the oven until the butter is melted, swirl the melted butter so it coats the pan. Spread the potato mixture directly on the pan and top with rosemary. Put the potatoes in the oven for 30 to 45 minutes until tender (they will pierce easily with a fork). Serve warm and enjoy!