**Roasted potatoes**

* Pre-heat oven to 450 degrees
* Bring pot of water to a boil
* Salt
* ½ tsp baking soda
* 4 lbs Yukon gold potatoes
* Garlic infused oil: simmer
  + 5 tbsp extra-virgin olive oil
  + [chopped herbs, such as rosemary]
  + 3 cloves minced garlic
  + Ground pepper
  + Strain (save both oil and herbs)
* Drain potatoes, let rest for a minute, add to oil bowl, add salt and pepper, and shake potatoes
* Bake in oven for 20 minutes, turn, and bake for another 30 minutes
* Top potatoes with herbs from earlier

**Mayonnaise**

in Mason jar:

* 1 egg
* 1 tbsp lemon juice
* 1 tsp Dijon mustard
* 1 tsp garlic
* 1 cup vegetable oil
* 1 pinch salt
* 1 pinch pepper

Use immersion blender