

SAVEUR

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Simple roasted baby potatoes with whole garlic cloves are the perfect foil for a zesty lemon and olive oil emulsion. This recipe first appeared in the tablet edition of our Jan/Feb 2014 [SAVEUR 100](#) with the article [Lemon Olive Oil](#).

Roasted Potatoes with Lemon Olive Oil

Simple roasted baby potatoes with whole garlic cloves are the perfect foil for a zesty lemon and olive oil emulsion.

- 2 lb. baby Yukon gold, fingerling, or tricolor potatoes, scrubbed
- 1 cup plus 2 tbsp. olive oil
- $\frac{1}{2}$ tsp. kosher salt, plus more to taste
- Freshly ground black pepper, to taste
- 6 cloves garlic, unpeeled, lightly smashed
- 2 lemons, quartered

Heat oven to 400°. Toss potatoes, $\frac{1}{4}$ cup oil, salt, pepper, and garlic on a foil-lined baking sheet. Roast, tossing occasionally, until browned and tender, about 35 minutes; transfer to a serving bowl and keep warm.

Purée remaining oil, $\frac{1}{2}$ teaspoon salt, and the lemons in a blender until smooth. Pour through a fine-mesh strainer over potatoes; toss to combine.

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