

Tante Marie's Cooking School

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Judith Olney's Garlic Potatoes

1/2 to 3/4 cup olive oil
6 medium potatoes (or 12 new potatoes), peeled and cut in 2-inch pieces
6 bay leaves
4-6 sprigs fresh thyme
4-6 sprigs fresh rosemary
24 garlic cloves, unpeeled
coarse salt and freshly ground pepper

Preheat oven to 425 degrees.

Cover the bottom of a large shallow baking pan with the oil. Fill the pan with the potatoes and garlic. Add the bay leaves and herb sprigs and toss well to ensure that the potatoes and garlic are generously covered with the olive oil. Sprinkle with coarse salt and pepper. Bake until the potatoes are tender when pierced with a fork, about 35 minutes.

Serves 6

Buttered Green Beans

1 quart water
1+ tablespoon coarse salt
1 pound small, dark green beans, trimmed
2-3 tablespoon butter
freshly ground pepper

Combine the water and 1 tablespoon of the salt in a large saucepan and place over a high heat. When the water comes to a rapid boil, add the beans and cook until they are just tender when pierced with a fork. Remove and immediately shock in a bowl of ice water-this will stop the cooking and bring back the green color.

When ready to serve, reheat the beans in a saucepan with the butter and a pinch each of salt and pepper.

Serves 4