



Roasted Potatoes

From the kitchen of BJ Thompson

Note*** Parisienne potatoes can usually be found in the deli section of your grocery store. If not, you can simply peel and dice your own Yukon Gold potatoes into 1" cubes as a substitution.

This basic recipe requires 1 lb (about 24 singles) of Yukon Gold Parisienne potatoes.

1. Preheat oven to 425°F.
2. Put the potatoes into a large pot and cover with water. Bring to a boil and continue to boil for 10 more minutes. Drain.
3. Mix the ingredients from **one** of the variations listed below. Add the slightly cooled potatoes and stir gently.
4. Place the Parisienne potatoes in a single layer on a greased baking sheet. Make sure to leave room between each potato so they will cook evenly.
5. Bake for 30 minutes (turning once) until the outside is crispy brown and the potatoes can be easily poked with a toothpick.

Variation #1 Garlic Parmesan Roasted Potatoes

Mix 1/8 C olive oil with 1 T minced garlic (5-6 cloves) and black pepper to taste. Add 1/4 C Parmesan cheese and mix well.

Variation #2 Hot & Spicy Roasted Potatoes

Mix 1/8 C olive oil with 1 t red pepper flakes, 2 t chili powder and 1/4 t cayenne pepper.

Variation #3 Herbed Roasted Potatoes

Mix 1/8 C olive oil with 1/2 t onion powder, 1/2 t garlic powder, 1/2 t basil leaves, 1/2 t dill, and 1/2 t parsley. Add black pepper to taste.