

Roasted Potatoes with Rosemary & Bay

Serves 4 to 6

New Potatoes

New potatoes are small, immature waxy potatoes with a low starch content. They are typically available only in the spring and early summer, although they can be found sporadically at other times. Avoid buying those with cracks, wrinkling, or blemishes. Store them in a cool, dry place, and use within 2 or 3 days of purchase.

2 lb. (1 kg) waxy potatoes
1 head garlic, cloves separated
5 sprigs rosemary, each 1 inch (2.5 cm) long
1 bay leaf
3 Tbsp olive oil
salt

Preheat the oven to 400.

Put the potatoes in a large piece of aluminum foil or a large shallow baking dish just large enough to hold them in a single layer. Add the garlic, rosemary, bay leaf, and olive oil. Season with salt and toss well. Add a splash of water.

Tightly close up the foil or cover the baking dish with foil and bake until the potatoes are tender when pierced with a knife, 40 – 60 minutes. Serve right away.

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