

Yukon gold potatoes Water Fresh rosemary Minced garlic Olive oil Salt & pepper



Methodology:

Place pre-washed and quartered Yukon gold potatoes in zip locks filled with water and whole bunches of rosemary and refrigerator for one hour or more. When ready to prepare, remove zip lock of potatoes from refrigerator,, drain in colander, pat dry, toss in olive oil, minced garlic, spray 2x. Pour out potatoes, sprinkle with salt, cracked pepper, top with rosemary, bake at 450 for 15 min.