

ROASTED BABY POTATOES

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From Phebe Meyer

1-2 lbs small potatoes

2-4 Tbsp. olive oil

Garlic & herb spice mix, or fresh Rosemary, or your favorite spices

Salt & pepper to taste

Preheat oven to 425°.

Soak potatoes in warm water to remove any dirt. Towel dry. Cut any large potatoes so they are fairly even in size. In a ziplock bag pour oil and spices. Mix well. Add dry potatoes and shake until potatoes are well coated. (I squeeze the bag like I'm kneading bread.) Place on a cookie sheet. Bake in a 425° oven for about 20 minutes.

Serves 3-4.