Taste Washington Day

Potatoes

LOCAL FRESH DELICIOUS
**Rosemary Red Potatoes**

**Ingredients:**

- ¾ Pound of red potatoes
- ½ teaspoon minced garlic
- Pinch of black pepper
- ¼ teaspoon salt
- ½ teaspoon dried rosemary or ¾ teaspoons fresh rosemary, finely chopped
- 2 teaspoons canola oil

**Directions:**

- Preheat oven to 350°.
- Mix together vegetable oil, rosemary, salt, pepper, and minced garlic.
- Depending on the size of the potato, cut in half or in quarters.
- Toss the potatoes with the spice mixture.
- Cover sheet pan with parchment paper, place potatoes on the pan, leaving any excess liquid in the bowl.
- Cook uncovered at 350° for 35 minutes.
- Hold for hot service at 135° or above.