

SIDE DISH

2nd Place

ROSEMARY AND GARLIC ROASTED POTATOES

- 4 tablespoons olive oil
- 1 pound new potatoes
- 2 rosemary sprigs, 5 inches each
- 5 medium garlic cloves, thinly sliced
- 1 tablespoon oregano
- 1 tablespoon basil
- ½ tablespoon salt
- 1 tablespoon onion powder
- 1 tablespoon black pepper

① Clean potatoes, dry well, cut into 6-8 pieces.

② Bring oil to a simmer in a Dutch

oven at 350. Once oil is hot and shimmering (after 3-5 minutes), add dry potatoes, rosemary, garlic, oregano, and basil. Carefully stir to coat in oil and season generously with salt, onion powder, and freshly ground black pepper.

③ Cover Dutch oven with coals on lid and roast. Stir occasionally so that it doesn't burn and until potatoes have developed a nice crust and appear dark, golden brown (about 35 minutes).

④ Remove rosemary, stir to coat potatoes with oil, and break up garlic cloves.

⑤ Season as desired and serve.

Serves: 6-8.