

Dan Ralston's Kitchen

Roasted Red Potatoes with Rosemary

Serves 6-8

This is a family favorite that is both simple and versatile. I think I originally found a version of this recipe in Sunset Magazine years ago. I know I have been cooking these spuds for at least 20 years, especially during the barbecue season (which for us here in Southern California is all year!!!) The potatoes are excellent with a thick, grilled London Broil, charred on the outside and just pink in the middle! I usually grill some green onions with the steak. That combination of flavors is a classic summer meal that my family and friends request often. I also serve these potatoes as an OR's De Oeuvres at our Christmas Open House. For that version you have to use the real small potatoes, the kind that you can pick up with a toothpick. I serve them at room temperature with a dill/yogurt dipping sauce to accompany the ham and turkey breasts on the buffet.

18 to 20 small or 8 to 10 medium red skinned (new) potatoes

(try to find uniform sizes for uniform cooking.)

¼ Cup extra virgin olive oil (approx.)

1 Tbs. dried rosemary, coarsely chopped.

Salt and pepper to taste

Pre-heat the oven to 400 degrees. Wash and scrub the potatoes well and dry them. My favorite pan for these are my old cast iron skillets but you can use any shallow pan that you can use in the oven. Put the potatoes in the pan in a single layer with enough room that they don't touch, use 2 pans if you need to. Drizzle the olive oil over all of the potatoes. Use just enough of the oil that you can coat each potato and have about a quarter of an inch of oil in the bottom of the pan. Roll the potatoes around in the oil to coat and sprinkle with the rosemary and salt and pepper. (I definitely recommend using salt and also recommend salting the potatoes before putting them in the oven; the salt helps crisp the skins.)

Put the potatoes in the hot oven and set your timer for 30 minutes. At 30 minutes carefully turn all of the potatoes over (I use two wooden spoons for this task.) Return the potatoes to the oven for another 30 minutes. The small potatoes will take less time, just keep an eye on them. Drain the potatoes on paper towels and serve hot or at room temperature.

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