

ROASTED POTATOES



INGREDIENTS

Kosher salt, to taste
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1 ½ cups milk
.....
4 pounds russet potatoes,
.....
peeled and cut into quarters
.....
5 Tbsp olive oil
.....
3 cloves garlic, minced
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Dried rosemary leaves, to taste
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Black pepper to taste
.....
Fresh parsley, minced
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DIRECTIONS

1. Preheat oven to 450 F.
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2. In a large pot, boil two quarts of water, adding 2 tablespoons of salt.
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3. Add the potatoes and bring back up to a boil; cook for 10 minutes.
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4. Meanwhile, in a small saucepan, combine the oil, rosemary, garlic and black pepper.
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5. Add the potatoes and bring back up to a boil; cook for 10 minutes.
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6. Meanwhile, in a small saucepan, combine the oil, rosemary, garlic and black pepper.
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7. Cook until the garlic is golden. Strain the oil into a bowl, reserving the rosemary
leaves and garlic.
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8. After the potatoes have finished boiling, drain the water and return the potatoes to
the large pot.
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9. Add the oil and season with salt and pepper. Toss to coat.
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10. Transfer the potatoes to a large, rimmed baking sheet, spreading the potatoes out
evenly.
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11. Roast for 20 minutes and, then, flip the potatoes over.
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12. Return to the oven and roast for another 30 minutes.
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13. Remove the potatoes from the oven and toss with the garlic-rosemary mixture
and minced parsley before serving.