

Rosemary Potatoes



PREPARATION TIME
10 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
sliced steak



A bunch of fresh rosemary can cost well over \$1. For about the same price, you can buy a small rosemary plant that will grow on a windowsill. Then you can remove this herb from your shopping list.

SHOPPING LIST

- new potatoes
- fresh rosemary

ON HAND

- margarine • garlic salt

INGREDIENTS

- 8 new potatoes
- 1/2 cup butter or margarine
- 1 tablespoon chopped fresh rosemary or 1 teaspoon dried rosemary
- 1 tablespoon garlic salt

SERVES **4**

COOKIN'
Express

- Reduce the baking time to 10 minutes by first microwaving the potatoes in step 1. Place potato quarters in a microwave-safe dish; cover. Microwave on HIGH for 8 minutes. Uncover and proceed as recipe directs in step 2.

Make Ahead

The potatoes can be prepared 4 hours ahead, then refrigerated. Reheat in the oven or microwave before serving.

VARIATION

For a delicious touch, sprinkle the potatoes with 1 tablespoon crushed black peppercorns before baking.

- 1** Preheat oven to 375°F. Oil a small baking dish. Rinse and scrub potatoes. Cut into quarters; place in a large bowl.



- 2** Melt butter in a small saucepan over medium heat; remove from heat. Stir in rosemary and garlic salt.

- 3** Pour rosemary mixture over potatoes; toss to coat. Place in baking dish.



- 4** Bake potatoes, stirring occasionally, until tender, about 30 minutes.