

ROSEMARY POTATOES

This is one of my favorite recipes for early in the harvest season. It is easy and quick, and very tasty. With the abundance of different varieties of potatoes sold by local growers, you can make this a very special dish even if you don't grow your own. It works best with fairly waxy potatoes, but is good with any kind.

5 large potatoes, or small new potatoes of about same bulk

2 Tbsp butter

2 Tbsp olive oil

2 sprigs fresh rosemary or 4 teaspoons
dried rosemary

2 garlic cloves

1/4 Tsp salt

Freshly ground black pepper to taste

1. Cook potatoes to just almost done. Microwave or boiling methods are fine. When cool enough, peel if desired, and if using large potatoes, cut into 1" pieces.

2. Melt butter with oil in large skillet. When butter foams, add drained potatoes, rosemary, garlic, salt and pepper. Cook over medium heat, turning frequently. When potatoes are golden, remove garlic and fresh rosemary, if using. Serve immediately.

Serves 5-6