



## **Holiday Crispy Rosemary Garlic Potatoes**

Inspired by Chef Jonathan Waxman

4 medium sized Idaho Russet or golden potatoes

1 sweet potato

7 peeled garlic cloves

2 sprigs fresh rosemary

Sea salt as desired

4 Tablespoons oil

Salt and black pepper as desired

Garnish: fresh rosemary and grated Pecorino Romano cheese or as desired

Wash potatoes. Place potatoes, garlic, rosemary and salt in a large pot; cover potatoes with cold water; bring to a boil; reduce heat to medium; cook until fork tender.

Remove potatoes; discard cooking liquid.

When potatoes are cool; cut any big potatoes into large chunks; Crush by hand; place in shallow baking sheet; toss with about 4 Tablespoons oil to lightly coat. Bake in 450 degree F oven for 20 to 30 minutes, turning potatoes once during cooking until crisp and brown. Remove from pan; season with salt and pepper; garnish with fresh rosemary sprigs and grated pecorino cheese. Serves: 4 to 6

**Cook's Note:** Chef Waxman cooks the potatoes in a deep fryer or skillet with oil to cover at about 350 degrees until golden brown and crispy in place of oven roasting. He also only uses russet potatoes in his recipe.

**About this Recipe:** I love the idea of boiling the potatoes with rosemary and garlic for flavoring. I included sweet potatoes with golden potatoes so I didn't have to prepare two different potato dishes. Another bonus is the potatoes can be cooked ahead of time and finished in the oven right before serving. If you love crispy potatoes, you will really enjoy this recipe.