



Salt-Crusted Rosemary Roasted Potatoes

8 small or 2-inch red potatoes (about 1 pound)
3 pounds kosher salt
3 sprigs fresh rosemary, cut in half
2 Tablespoons unsalted butter
1 Tablespoon minced chives or as desired

Preheat oven to 450 degrees F with rack in center of oven.

Wash and completely dry 8 small red potatoes.

Spoon about third of salt into 10 inch cast iron skillet. Place rosemary sprigs on salt. Nestle potatoes into salt mixture, making sure they are not touching the pan bottom. Spoon remaining salt over the potatoes, making sure they are covered with salt.

Place pan in preheated oven; bake for 50 minutes. To test for doneness, insert sharp knife easily into tender potato. Remove from oven; let cool 10 minutes.

To Serve: Remove potatoes from salt crust to plate; brush off excess salt. Make small cross in top; insert small amount of butter. Sprinkle with minced chives before serving. Serves: 4

Alternate Serving: Replace potatoes on salt in pan; serve potatoes on bed of salt.

Inspired by: "Will It Skillet" by Daniel Shumski; Workman Publishing, 2017

Cook's Note: I even saved some of the clean salt to use for another potato side dish.

About the Recipe: This recipe will become your favorite 'go to" side dish. Covering the potatoes with herbs and kosher salt; they bake in a very hot oven and the protective potato skins lock in the moisture, creating tender addictive little packets of goodness.