



CHRISTMAS RECIPE CORNER



Christmas Roasted New Potatoes

Ingredients:

- 1 1/2 pounds small new potatoes (scrubbed)
- 3 cloves garlic (thinly sliced)
- 2 tablespoons olive oil or canola oil
- 1/2 tsp crumbled rosemary (optional)

•Directions:

- Preheat the oven to 400°F.
- In a large bowl, combine the potatoes with the garlic, oil, and rosemary, if using.
- Transfer to a roasting pan and roast about 45 minutes or until golden and cooked through.
- Look for smooth-skinned solid potatoes. Avoid potatoes that are blemished or sprouting and those with a green color, which will taste bitter.