

## Oven-roasted potatoes

### Ingredients:

Potatoes  
Oil (olive or vegetable)  
Salt  
Pepper  
Dried rosemary (optional)  
4-5 garlic cloves (optional)  
1 onion, sliced (optional)  
Hot dogs (optional)

### Equipment:

Large pot with lid  
Sheet pan/Cookie sheet  
Peeler  
Fork  
Sharp knife  
Spatula  
Pot holders

### Recipe:

Fill pot with water. Peel potatoes and place in water, so they won't turn brown. Once you have all the potatoes peeled, cut them into quarters, lengthwise, and cut quarters in half. These should be fairly large pieces. Put cut potatoes back into water as you go, and once you've got them all cut up, give them a good rinse in the pot, empty the water, and refill with fresh water to cover. Add 1 and ½ teaspoons of salt, and put on stove, cover, and bring to a boil. As potatoes are coming to a boil, preheat oven to 425 degrees. Once potatoes come to boil, lower them to simmer, and cook potatoes, uncovered, until just tender when pierced with a fork. Remove from heat and drain potatoes. (Optional: throw peeled garlic cloves into the water to boil along with the potatoes.) Pour 3-4 tablespoons of oil on cookie sheet, and slide potatoes (and garlic if using) onto cookie sheet. Season generously with salt and pepper (and 1 teaspoon dried rosemary if using). Use spatula to toss potatoes to coat with oil and seasonings. Roast in oven for 15 minutes, then turn potatoes with spatula. Roast another 10-15 minutes or so, or until potatoes are browned and crispy.

Option 1: after 15 minutes, add sliced onions to potatoes, and toss to coat with oil and seasoning, and let brown with potatoes.

Option 2: slice hot dogs into inch-long sections, and roast with potatoes, and add onions if desired after 15 minutes.