



Lemon-Roasted Potatoes



Potatoes

prep 15 minutes **cook** 2 hours **makes** 4 **difficulty** Easy **source**

Ian and Steph Smith at www.Macmenu.ca

INGREDIENTS

4 medium-large potatoes cut into wedges (6-8 per potato)

2 large garlic cloves, minced

sea salt and pepper to taste

1½ teaspoons dried oregano

2 tablespoons olive oil

4 tablespoons lemon juice

⅔ cup water

DIRECTIONS

Place the potatoes and garlic in a roasting pan. Salt and pepper the potatoes and sprinkle on the oregano. Coat them with the oil and then add the water and lemon juice.

Bake at 325°F for about 2 hours, turning occasionally. All the moisture should be absorbed. If they become too dry before the potatoes are done, add a little water and continue cooking.

When they are done, you can turn the heat off and leave them in the oven for a little while if the rest of the dinner isn't quite ready.

NOTES

This recipe comes from our good friend, Sandra Newhouse. It really does take about 2 hours. It is the best recipe for Greek roast potatoes ever. Yukon Gold and Klondike Rose potatoes work well.