

From the Galley at Scotties Ridge

RJ's Roasted Potatoes

SERVES 8 - 10



INGREDIENTS

4 to 5 lbs Yukon Gold Potatoes

6 strips thick sliced Side Bacon

1 teaspoon ground Black Pepper (to taste)

Gourmet quality Olive Oil

3 heaping tablespoons chopped Parsley

4 large Cloves Garlic, chop to medium dice

1 large Shallot, chop to medium dice

1 teaspoon Hy's Seasoning Salt (to taste)

1 ½ teaspoons Herb de Provence or equivalent

PREPARATION

1. Cut bacon strips into fingernail sized squares and sauté till golden, not crispy. Drain on paper towel.
2. Wash potatoes and dice to ¾ to 1 inch cubes and place in medium sized mixing bowl.
3. Add chopped Garlic and Shallots to bowl and coat all ingredients well with Olive Oil, Salt, Pepper and Herbs.
4. Heat oven to 375° F.
5. Mix potatoes and other ingredients thoroughly adding more oil if required and place in large skillet or cast iron frying pan.
6. Bake at 375 ° F for 20 minutes stirring occasionally to prevent sticking.
7. Stir in bacon and continue cooking for another 10 to 15 minutes or until potatoes are a nice golden brown. Test regularly with a fork to ensure potatoes do not overcook.
8. Stir in chopped parsley and serve.