

Lemon Baked Potatoes

Category: Vegetables

Servings: 4

Rating: 10

Source: Unknown

Description:

These are absolutely fabulous. Serve with salmon steaks or pork chops or roast pork or roast Cornish hens. Maybe you could just eat them by themselves they're so good.

Ingredients:

potato	2 lbs, Yukon gold or nuggets
shallot	6 medium, finely sliced
garlic	4 cloves, finely chopped
fresh herbs	liberal sprinkling of dried thyme or oregano
salt	to taste
pepper	to taste
olive oil	2 tablespoons
lemon zest	from one lemon
lemon juice	juice of 2 lemons

Instructions:

Peel potatoes and cut into walnut-size pieces. Fill an ovenproof dish with potatoes, shallot, and garlic. Season with thyme or oregano, salt and pepper, and pour olive oil over all. Add lemon juice and a little grated peel and enough cold water to come a little over half way up the potatoes. Cook in the middle of an oven pre-heated to 400° for 45-60 minutes, turning halfway through.

When the potatoes are done, if there is still liquid in the pan, cook on medium-high heat on the stove top for a few minutes.