

Lemon Roasted Potatoes

Category: Vegetables

Servings: 8

Rating: 10

Source: Ian and Steph Smith

Description:

This really does take about 2 hours. It is the best recipe for Greek roast potatoes ever. Yukon gold worked well.

Ingredients:

potato	8 large sliced in 1/8 wedges
water	1 cup
lemon juice	1/2 cup
olive oil	1/3 cup
garlic	3 cloves, chopped
salt	2 teaspoons
oregano	2 teaspoons
pepper	1 teaspoon, fresh-ground

Instructions:

Place sliced potatoes in 9 x 13 pyrex baking dish. (or roasting pan.) Whisk all other ingredients and pour on potatoes. Mix to coat. Bake at 325 degrees turning occasionally. All mixture must be absorbed.

I made this for two of us in a smaller baking dish using two potatoes, 1/3 cup water, 3 Tablespoons lemon juice, 1 large garlic clove, sea salt to taste, 3/4 tsp. oregano and some fresh-ground pepper.