

# Potatoes Fontecchio

**Category:** Vegetable

**Servings:** 4

**Rating:** 10

**Source:** Silver Palate Good Times Cookbook

## Description:

It is really important to get good quality, small new potatoes for this dish.

## Ingredients:

new red potato	4-5 for each person
garlic	2 cloves squeezed
olive oil	1/8 cup or so
mint	1/4 cup, minced
coarse salt	to taste
pepper	ground to taste

## Instructions:

Scrub the potatoes and prick each one about 6 times with a fork. Place in a shallow roasting pan and roast in a pre-heated 350° oven until they are done, about 60-90 minutes.

Slice each potato half way through and push down to semi-squash them. Toss the potatoes with the garlic, mint, salt, and pepper in a large bowl and drizzle with olive oil.

Let them stand for about 15 minutes before serving.