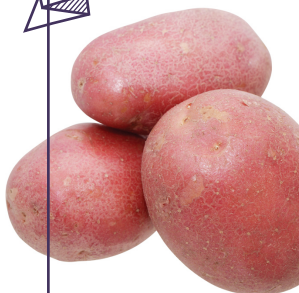


POTATOES



Win a Gift Card



Enter drawing for a
gift card to Eastern
Market business!

Herb-Roasted Michigan Potatoes

INGREDIENTS

- 2 pounds waxy potatoes – redskins, yukons, “boilers”, or fingerlings
- 1 Tablespoon dried dill
- 1 Tablespoon dried thyme
- 1 Tablespoon dried marjoram
- 2 Tablespoons salt
- 1 Tablespoon fresh black pepper
- 4 Tablespoons oil, or enough to evenly and lightly coat potatoes

PEAK SEASON

August–March

DIRECTIONS

- 1** Cut the potatoes into wedges lengthwise, making sure to keep the sizes of your pieces relatively even. Some potatoes might cut well into 4, others 6, and still others 8 pieces. Combine herbs and seasonings in a small bowl.
- 2** Place the potatoes in a large bowl, and toss with oil to coat, then season well with your seasoning mix. The potatoes should be evenly covered, but not completely coated. The more pieces of potato you have, the more seasoning mix you'll need to cover it appropriately; find out how much you like and adjust your mixes accordingly.
- 3** Place the potatoes on a baking sheet lined with parchment or aluminum foil; bake in a 450°F oven for 10-20 minutes, or until they are golden brown and crispy, but not burnt. Serve promptly.

Note: If you find your potatoes cooking too fast on the outside and staying raw inside, consider smaller pieces or a lower oven temperature.

*Recipe provided by
Eastern Market Chef
Aaron Egan*

