

Featuring Tennessee Gourmet® Products

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Sassy Roasted Potatoes

1 medium onion, sliced	3 Tbsp. Extra Virgin Olive Oil (EVOO)
1½ pounds new potatoes, large dice	2 Tbsp. Tennessee Gourmet® Apricot & Spice (your choice of flavor)
2 cloves garlic, crushed	Salt and Pepper to taste
1 tsp. fresh rosemary, chopped	

Preheat the oven to 450°F.

Toss the onion, potatoes, garlic & rosemary with the EVOO. Place in a heavy roasting pan. Roast in the oven for 20 minutes.

Remove from oven and toss with 2 Tbsp. Apricot & Spice. Place back in oven and roast an additional 15 minutes or until nicely browned, stirring occasionally to prevent burning. Remove from oven and season with sea salt and freshly ground black pepper.