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*This year instead of the usual candy and sweets, I'm giving my friends thyme from my garden. I called it Valen-thyme. OK, it's pretty hokey but it will make them smile. And who wouldn't love the scent of fresh herbs harvested fresh from a garden in the middle of winter?*

## **Valen-thyme Potatoes**

1 bunch thyme, divided in half

1 pound very small new potatoes (1-2 inches in diameter)

1 tablespoon best quality extra virgin olive oil

1 teaspoon coarse sea or Celtic salt

Preheat oven to 425 degrees F.

Cover a rimmed baking sheet with non-stick foil. Place half of the thyme sprigs on the foil

Put the potatoes in a large bowl and drizzle with the olive oil. Toss to coat them evenly with the oil.

Remove the potatoes from the bowl and spread them in a single layer on the foil lined baking sheet.

Roast for 20-25 minutes or until potatoes are tender. (Watch them after 20 minutes— they will roast quickly.)

Remove the potatoes from the oven and sprinkle the potatoes with salt.

Place the other half of the fresh thyme on a serving platter and pile the hot potatoes on top of it.

Serve immediately.

Serves 2 generously.

*Victoria Wesseler*

**Note:** This recipe is best when the potatoes are left whole.