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## Oven Roasted New Potatoes with Rosemary

*Here's a great way to use up some of the rosemary from your herb garden. Easy to make and your kitchen will smell wonderful! I like to serve this with a grilled steak.*

Olive oil cooking spray

2 pounds Yukon gold small, new potatoes cut in half if they are over 2 inches in diameter

1 tablespoon best quality extra virgin olive oil

12 sprigs of fresh rosemary

1 teaspoon coarse sea salt

½ teaspoon fresh, coarsely ground black pepper

Preheat oven to 425 degrees F.

Cover a rimmed baking sheet with no-stick foil and spray with cooking spray.

Put the potatoes in a gallon size, zipper top food storage bag.

Add the olive oil and 6 of the rosemary sprigs to the bag (reserving the other 6 rosemary sprigs for garnish).

Close the bag, removing as much air as possible, and “massage” the bag to evenly coat the potatoes with the oil and lightly bruise the rosemary.

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

Roast for 20-25 minutes or until potatoes are golden and tender. Watch them after 20 minutes—they are so fresh that they will roast quickly.

Remove the potatoes from the oven and discard the baked rosemary sprigs.

Lay the 6 reserved rosemary sprigs in the center of a serving platter and pile the roasted potatoes on top of them. The heat from the potatoes will release the fragrance of the rosemary.

Sprinkle the potatoes with salt and pepper and serve immediately.

Serves 4-6.

*Victoria Wesseler*

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