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Tiny Taters and Tubers

One of the happy coincidences of the late summer harvest is that our sweet potatoes are ready to dig up just as my neighbor Jane's potatoes are being harvested. I take the tiny ones from each harvest and combine them to make this recipe. It's a crowd pleaser. Who couldn't love tiny taters and tubers?

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

1 pound small sweet potatoes (1-2 inches in diameter and about 3-4 inches long)

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.

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 are so fresh that they will roast quickly.)

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

Serve immediately.

Serves 4-6.

Victoria Wesseler

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