



italian roast potatoes

ingredients

2 1/2 pounds waxy potatoes, unpeeled and cut into 1-inch cubes
12 cloves garlic, peeled
2 teaspoons dried oregano
1/2 cup olive oil
salt
a wooden spoon



heat oven to 425°. in a large roasting pan, combine potatoes, garlic, oregano and oil. stir until potatoes are well-coated, and spread them evenly in the pan

place in oven, and roast until golden brown and crisp, 1 to 1 1/4 hours.

remove potatoes and garlic from oven, and transfer to serving dish. sprinkle with salt to taste, and serve immediately.

*"I bought a big bag of potatoes and it's growing eyes like crazy.
Other foods rot. Potatoes want to see."
— Bill Callahan, Letters to Emma Bowlcut*