

RACHIELE/TUCCI FAMILY RECIPE

PATATE ARROSTO

Roasted Potatoes with Rosemary

(Makes 4 Servings)

10 large Yukon Gold or baking potatoes, peeled and quartered, or red potatoes, left unpeeled and quartered	2 teaspoons chopped fresh oregano leaves or ½ teaspoon dried oregano
4 cloves garlic, cut in half	Kosher salt and freshly ground black pepper
1 tablespoon chopped fresh rosemary leaves	¼ cup olive oil

Preheat the oven to 375 degrees F.

Place the potatoes in a large baking dish or casserole. Add the garlic, rosemary, and oregano and season with salt and pepper. Drizzle the olive oil over the potatoes and toss to coat evenly. Bake stirring occasionally, until the potatoes are browned and cooked through, about 1 ½ hours. Serve immediately.

VARIATION:

2 medium-size carrots, cut into 2-inch pieces, may be roasted with the potatoes.

It always seemed like my mother made enough, until we all dug in. This is one of the rare items that Mom made that there wasn't any left-overs.