

Recipe For: Slow Roasted Yukon Gold Potatoes



Ingredients

8-10 small Yukon Gold potatoes (local)

2-3 tbsp. olive oil
Salt & Pepper to taste

2 sprigs fresh thyme,
soaked in water 1st

1/2 cup sour cream (optional)

1 to 2 tbsp. red wine
to taste (optional)

Preheat oven to 300 degrees. Wash potatoes and cut into 1" bite sized cubes. Spread cubes in a baking dish. Add olive oil and toss all potatoes to coat well. Sprinkle with salt and pepper to taste. Lay the sprigs of thyme on top of the potatoes. Cover pan tightly with foil. Place in preheated oven. Bake for 1.5 hours until potatoes are tender and a bit crispy on the edges. Meanwhile, mix wine with sour cream. Chill. Serve potatoes with a dollop of red wine sour cream (optional).

