



#605B-“PROPER” ROASTED POTATOES

- 4 large baking potatoes, (like Russet) halved lengthwise
- 5 tablespoons extra virgin olive oil
- 4 tablespoons butter, melted
- 4 teaspoons dried rosemary, chopped
- 3 cloves garlic, minced
- 2 tablespoons minced, fresh parsley

Place the potatoes in a large saucepan, cover with cold water and bring to a boil for 10 minutes.

Preheat a charcoal or gas barbecue for indirect grilling at 400°F.

Drain the potatoes well then return them to the pan and add 4 tablespoons of the olive oil, butter, rosemary, and garlic, gently rolling the potatoes to coat each of them in the oil and butter.

Place the potatoes directly on the barbecue over indirect heat and roast for about 40 minutes, turning them a couple of times during the cooking period, until they are golden brown and crisp on the outside, and tender when pierced with a fork.

Transfer the potatoes to a heated bowl, drizzle with the remaining olive oil, then sprinkle on the minced parsley, and serve.

Serves 4

