



# ROSEMARY POTATOES

You can use fresh or dried rosemary here, add it to your taste.  
You can also substitute with thyme or Italian herb mix.

- yukon gold potatoes
- corn oil (peanut / safflower)
- butter
- rosemary
- garlic (optional)
- salt & pepper, to taste

Heat oil in pan. Peel and cut potatoes into 1 inch dice. Add to pan as you are cutting. Add butter, rosemary. Cook over moderate heat, raising and lifting, until crispy and golden on all sides. Salt and pepper to taste. Chopped garlic can be added if desired. Leftover oil is good for sautéing meat quickly if desired.



MSU EXTENSION • AMBER KASTEN, RDN  
PORTAGE HEALTH FOUNDATION • SAULT TRIBE ELDER SERVICES DIVISION

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