

A Recipe from...



CAST IRON SKILLET GARLIC HERB POTATOES

3 Russet Potatoes (2+ lbs.)

1 tbsp. Garlic Herb Dip

3/4 tsp. Garlic & Sea Salt (Grinder)

1/2 tsp. Garlic Gourmet Pepper (Grinder)

2 tbsp. Butter or Margarine

Garlic Olive Oil

Parsley (for garnish)

Preheat oven to 400 F. Peel and cut potatoes into 1/8" inch thick slices. In bowl, toss potatoes, Dip, Garlic (from Grinders).

Coat bottom of 10" cast iron skillet with Garlic Olive Oil. Melt butter in skillet over med-high heat. Layer potato slices in overlapping circles. Using pot lid slightly smaller than skillet, press potatoes down to pack. Keep covered and cook 10 minutes.

Cover skillet and put into oven. Roast until potatoes are tender; 20-30 minutes. Invert serving plate on to skillet to release potatoes on to serving plate. To serve - cut potatoes into wedges and garnish with parsley.