



GARLIC ROASTED BABY POTATOES

Uses 2-3 lbs. of Puget Sound Fresh potatoes - try combining reds, blues, yellows and whites for a colorful, flavorful dish.

2-3 lbs. Puget Sound Fresh potatoes
3-4 Tblsp. Puget Sound Fresh butter
2 cloves of garlic, diced
Garlic Salt - to taste Montreal seasoning

Wash and quarter potatoes. Place in a 9 x 13 baking pan or dish. Add diced garlic, butter (or margarine). Sprinkle water over potatoes. Sprinkle with garlic salt and a little Montreal seasoning.

Cover with foil. Bake at 350 degrees until potatoes are done; about 45 minutes.

From: Cindy Chonzena at The Tasteful Approach Catering, Everett, WA
FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS
www.pugetsoundfresh.org

This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.