



### **Lori's Baby-Licious Roasted Potatoes**

8 each red and yellow new potatoes  
6 tbl extra virgin olive oil  
3 tbl sweet unsalted butter  
½ tsp paprika  
1 tbl fresh rosemary, chopped finely  
6 cloves garlic, minced  
2 green onions, chopped  
1 red onion, thinly sliced then cut in half  
½ lb mushrooms, sliced  
pinch of  
    gray salt  
    lavender salt  
    cayenne pepper  
    white pepper  
parsley  
chives

#### **Preparation**

1. Preheat oven to 400 F. Wash the potatoes and cut into quarters. Put the potatoes in a bowl, and toss with gray salt, lavender salt, cayenne and white pepper, paprika, rosemary and 3 of the minced garlic cloves. Place on a baking pan and roast for 40 minutes, turning halfway through.
2. Brown the mushrooms in a pan with 1 tbl of olive oil and the 1 tbl butter, which should take about 15 minutes. Remove from pan and place in a large bowl. Add 1 tbl of olive oil and another 1 tbl of butter to the pan and sauté the onions until caramelized. Remove the onions from the pan and combine with the mushrooms in the bowl. Add the green onions and remaining garlic, and toss together. (As an option you can finely dice a red bell pepper, and cook that with the onion.)
3. These first two steps can be done in advance, earlier in the day when you are serving. Keep the potatoes separate from the mushroom/onion mix until you are ready to complete the dish in step 4.
4. Add the potatoes to the mushroom/onion mixture, toss together with last tbl of butter, and bake at 400 F for 15-20 minutes. Garnish with finely chopped fresh parsley and chives.

Yields 4 servings.

Recipe developed by Lori 30 January 2009. Originally served with salmon in filo with red pepper sauce.