
Roasted Red Potatoes with Garlic and Thyme

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 4

8 to 10 small red potatoes

10 cloves garlic

1 tablespoon dried thyme (if using fresh, double the amount)

1/4 cup olive oil

salt (to taste)

pepper (to taste)

Preheat the oven to 375 degrees.

Wash the potatoes and pat them dry with paper towels. Cut them in half. Place in a glass baking dish.

Peel the garlic cloves, leaving them whole. Sprinkle the cloves among the potatoes in the pan. Pour the olive oil over the potatoes and garlic. Sprinkle with thyme.

Bake for about one hour, or until the potatoes are soft when poked with a fork.

Season with salt and pepper to taste.

Side Dishes

Per Serving (excluding unknown items): 131 Calories; 14g Fat (91.2% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 2 1/2 Fat.