

Roasted Potatoes

- 1 Lbs. potatoes, cubed
- Tbsp. melted butter
- Tbsp. olive oil
- tsp dried parsley
- 1 tsp paprika
- 1/2 tsp salt
- 1/4 to 1/2 tsp black pepper
- 1/4 tsp of garlic powder (or clove fresh)

Baked Potato Wedges

4 russet potatoes
1/4 cup extra virgin olive oil
1/4 tsp sea salt or kosher salt
1/4 tsp garlic powder
1/4 tsp paprika
1/4 tsp black pepper
2 Tbsp. chopped fresh parsley leaves
1/4 cup parmesan cheese

Scalloped Potatoes

- 8 russet potatoes, skinned, thinly sliced
- cups of heavy cream
- 5 gloves of garlic, minced
- teaspoons dried thyme
- 1 cup Parmesan cheese
- Kosher salt
- Cracked pepper
- 1 stick unsalted butter

Preheat oven to 425°F. Place potatoes in a 9 x 13 pan.

Pour melted butter and olive oil over potatoes and add the remaining ingredients. Stir together until potatoes are evenly coated.

Place in oven and bake, stirring every 15 minutes (so they evenly crisp and don't stick to pan), until potatoes are tender and starting to brown in spots and get crispy. This will take about 45-55 min.

(Preheat oven to 450°F)

Wash & cut potatoes into wedges by cutting lengthwise in half then slice each half into 3 slices.

Place potatoes in a bowl of water with about 2 cups of ice cubes. Let them stand for 30 min then pat dry with paper towels.

Place 1/4 tsp salt, 1/4 tsp garlic powder, 1/4 tsp paprika and 1/4 tsp black pepper in to a large Ziploc bag or a mixing bowl. Add potatoes and shake them together. Next add 1/4 cup of olive oil to the bag and toss until potatoes are coated.

Peel your potatoes. Once the potatoes are peeled, preheat your oven to 375 degrees.

Pour the heavy cream, minced garlic and thyme into a sauce pot. Cook on Low until sauce is warmed through. Be sure to occasionally stir the sauce, so the top doesn't congeal. While the sauce is heating, start cutting your potatoes in thin slices (a mandolin is helpful).

Grease a glass casserole pan with butter. Add a layer of potatoes to the bottom, slightly overlapping the edges. Sprinkle with some salt, pepper and Parmesan cheese. Drizzle the warm sauce over the potatoes and cheese. Repeat for 2-3 more layers. Top the layers with the remaining Parmesan cheese, about half a cup. Place in preheated oven for about 50 minutes, or until the sauce is bubbly and the top is golden brown. Remove from oven and let cool for about 10 minutes, so the cream can thicken.

Potato, Sausage, and Spinach Soup

- 1 tablespoon olive oil
- 1 pound spicy Italian sausage, casing removed
- 3 cloves garlic, minced
- 1 onion, diced
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon crushed red pepper flakes, optional
- Kosher salt and freshly ground black pepper, to taste
- 5 cups chicken broth
- 1 bay leaf
- 1 pound red potatoes, diced
- 3 cups baby spinach
- 1/4 cup heavy cream

Lemon Herb Roasted Potatoes

- 6- 8 large sized russet potatoes, peeled and cut into 1½ to 2 inch chunks
- juice of one lemon
- ¼ to ½ cup olive oil (or butter)
- ½ tsp kosher salt
- ½ tsp cracked black pepper
- 1½ tbs. dried herbs, oregano, thyme and rosemary are good choices
- 1 whole garlic bulb broken into about 4 pieces (optional)

Crispy Parmesan Potatoes

- 4 medium potatoes, scrubbed (not peeled)
- 4 tablespoons olive oil
- ¼ teaspoon garlic powder, onion powder & pepper
- ½ teaspoon parsley
- salt to taste
- 4 tablespoons fresh parmesan cheese, divided

Heat olive oil in a large stockpot or Dutch oven over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.

Stir in garlic, onion, oregano, basil and red pepper flakes. Cook, stirring frequently, until onions have become translucent, about 2-3 minutes; season with salt and pepper, to taste.

Stir in chicken broth and bay leaf, and bring to a boil.

Add potatoes and cook until tender, about 10 minutes.

Stir in spinach until it begins to wilt, about 1-2 minutes.

Stir in heavy cream until heated through, about 1 minute; season with salt and pepper, to taste.

Serve immediately

Parboil the potatoes in salted water for about 3-4 minutes, no longer.

Meanwhile in a 375 degree F oven, heat a baking pan of sufficient size to hold your potatoes without crowding them. A glass or metal pan is fine, as long as it is well heated beforehand. This will help to prevent the potatoes from sticking to the pan.

After parboiling, drain the potatoes and let them stand for 5 minutes. Then toss the potatoes with the lemon juice.

Toss together so that the potatoes absorb the lemon juice.

Add the salt, pepper, herbs, garlic cloves and olive oil. Transfer the seasoned potatoes, garlic and oil to the hot baking pan. These should sizzle as they hit the pan; a good indication that they will not stick. Roast the potatoes for about 60-75 minutes or until they are nicely golden brown all over, turning them every 20 minutes or so. After the first 10 minutes, give the pan a shake to make sure the potatoes are not stuck to it. The roasted garlic may have to be removed before the potatoes are finished as it generally cooks faster.

1. Preheat oven to 450 degrees and line a pan with parchment paper.
2. Slice potatoes ¼" thick and toss with olive oil seasoning and 2 tablespoons of parmesan cheese.
3. Bake in a single layer about 30 minutes or until browned, flipping potatoes after 15 minutes.
4. Once browned, top with remaining 2 tablespoons parmesan cheese and bake an additional 5 minutes or until cheese bubbles and browns.