

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Rosemary and Garlic Roasted Potatoes

- 2 Tbsp -finely minced garlic
- 2 Tbsp -olive oil
- 2 Tbsp -melted butter
- 2 Tbsp -fresh rosemary, minced
- 2-3lbs -new potatoes, rinsed and cut into uniform sized chunks
- 1 -sweet onion, cut into slices
- salt and pepper

Directions:

Place the olive oil, butter, garlic, and rosemary in a large re-sealable plastic bag and mix well. Add potatoes and onion to bag and toss to coat evenly. Pour onto tinfoil sheet, sprinkle with salt and pepper to taste. Close up top and ends of tinfoil to form a packet, grill for 45min-1hr on indirect heat.



Untiedt's Vegetable Farm, Inc.

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