

*recipe:* **POTATOES MYKONOS**

*ingredients:*

2 cups russet of **yukon gold potatoes**, peeled, cut into ¼-inch cubes

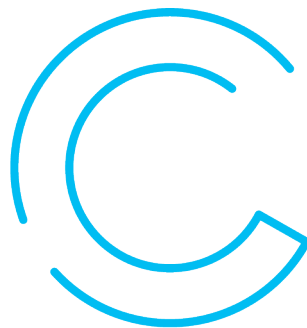
*directions:*

Preheat oven to 350 °F. In a large bowl, combine all ingredients for the flavored oil; whisk to blend. Toss the cubes in the oil to coat completely.

Lightly oil a roasting pan (yes, oil both the pan and the potatoes to keep them from sticking to the pan); spread the potatoes in one layer. Roast for 30 minutes. Turn over the cubes with a spatula and roast for 20-25 minutes more until golden brown and tender when pierced.

Flavored Olive Oil

2 tablespoons extra-virgin **olive oil**  
2 teaspoons fresh **lemon juice**  
¼ teaspoon dried **oregano** (or use ½ teaspoon fresh)  
¼ teaspoon **garlic powder**  
¼ teaspoon **onion powder**  
¼ teaspoon **paprika**  
¼ teaspoon + ⅛ teaspoon **salt**  
⅛ teaspoon **black pepper**



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