



MUSTARD POTATOES



3 LB BABY REDSKINS
1/4 CUP WHOLE GRAIN MUSTARD
1/4 CUP DIJON MUSTARD
4 CLOVES MINCED GARLIC
1/4 CUP OLIVE OIL
2 TBSP LEMON JUICE
4 SPRIGS FRESH ROSEMARY
FRESH GROUND SEA SALT AND PEPPER

WASH AND QUARTER POTATOES. RINSE, DRAIN, AND SET ASIDE. COMBINE AND WHISK THE MUSTARD, GARLIC, OIL, AND LEMON JUICE. POUR OVER POTATOES AND TOSS TO COAT. ARRANGE IN A SINGLE LAYER ON A LIPPED BAKING SHEET. DEPENDING ON YOUR BAKING SHEET, YOU MAY NEED TO USE TWO. REMOVE AND CHOP ROSEMARY LEAVES. TOP POTATOES WITH CHOPPED ROSEMARY. SPRINKLE WITH SALT AND PEPPER. BAKE AT 400° FOR 25 MINUTES. TOSS POTATOES AND RETURN TO OVEN FOR ANOTHER 10-15 MINUTES DEPENDING ON DESIRED TENDERNESS.



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