

Roasted Red Potatoes

Description:

Yield: 10 KG

Categories: Vegetable Side

Cost Per Kilo	
\$	1.33

Action Date Initials

Created 7/8/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
14.000	kg	Potatoes		20-100000844
0.300	lt	Vegetable oil		20-100001608
0.125	kg	Butter		20-100001601
0.050	kg	Salt		20-100001323
0.010	kg	Pepper		20-100001295

Method of Preparation:

- Cut the potatoes in half
- Cover with salted water and bring to a boil as quickly as possible. Cook halfway
- Drain, dry and put on a roasting pan with oil. Season, toss and roast in a 350F (176C) oven until cooked and golden brown
- Drop the butter in and toss to coat.