



Roasted Fingerling Potatoes

Recipe by Stephen Pavy

Serves: 10-12 as a side dish at dinner, about twice that many as part of a multi-dish buffet

Serve with Joseph Phelps Vineyards Viognier

- 4 lbs. Fingerling potatoes (it helps if all are nearly the same size; if you can find local, fresh heirloom potatoes, get them)
- Extra virgin olive oil, as needed
- Ground sea salt, as needed
- Freshly ground pepper, as needed
- ½ pint Sour cream
- 2 tsp. Snipped fresh chives

Preheat oven to 425

Place unpeeled potatoes in a large bowl. Drizzle with olive oil and toss to coat. Grind salt and pepper over potatoes and toss again to mix well. Place potatoes in shallow roasting pan large enough to hold them in a single layer without crowding. Roast for 25 – 35 minutes, depending on size and freshness of potatoes. You will know that they are done by testing with a fork and by the browning of the skin.

Potatoes may be roasted several hours ahead of serving and kept uncovered at room temperature.

Serve potatoes with a side dish of sour cream over which the chives have been sprinkled.

Leftover potatoes should be refrigerated for additional meals. Simply bring back to room temperature to serve.