

## **Farmer Tim's Roasted Potatoes**

Tim cuts the potatoes into smaller pieces, leaving the skins on. He places them in a roasting pan and coats them with olive oil. Sometimes he adds chopped garlic or herbs. Then he roasts them at 375 degrees for a little over an hour. Sometimes he leaves them in a little longer and they get really crispy (which I like, as do other members of my family). Another way to get them crisp is to turn up the temperature to 425 degrees for the last 10 or 15 minutes of the cooking time. (This recipe even works with the potatoes you buy in the grocery store.)