

# **Oven-Roasted Potatoes with Bacon and Rosemary**

**My grandmother would grow potatoes each year and I remember watching her as she gently pulled them from the earth and I can still recall the smell of the earth. Sometimes I can still smell the earth when I make this recipe.**

**6 pounds of new potatoes, quartered or halved  
1/2 cup unsalted butter, room temperature  
6 oz bacon, chopped, fried  
1/4 cup olive oil  
8 sprigs of fresh rosemary  
1 tsp salt pepper to taste**

**Par boil the potatoes until barely fork tender (still firm), about 15 minutes. Do Not overcook the potatoes. Pre- heat oven to 450 degrees. Drain potatoes and let cool for a few minutes. Using all the butter, coat the bottom and sides of a shallow pan. Toss potatoes, bacon, olive oil, seasonings, rosemary together and put into shallow pan. Roast, turning often, until all the fat is absorbed and the potatoes are crisp -- 60-90 minutes. Serve with a few sprigs of rosemary.**