

Fried Rosemary Potatoes



Make these fried potatoes as a scrumptious side dish the next time you're serving up pork chops, steak, or chicken. These deliciously soft potatoes are fried until crisp using our Tuscan Blue Rosemary & Pepper honey.

Ingredients

10 to 15 small Yukon gold potatoes, halved
¼ teaspoon salt
3 tablespoons peanut, canola, vegetable, safflower, or grape-seed oil*
3 to 6 tablespoons Tuscan Blue Rosemary & Black Pepper honey

Instructions

Heat oil in skillet over medium heat. Add potatoes to the skillet and sprinkle with salt. Cover with a lid. Cook for 10 to 15 minutes, or until potatoes are tender. Uncover and increase heat to medium-high. Continue cooking for 8 to 10 minutes more, occasionally turning, until the potatoes are golden brown. Turn off heat. Add honey over the potatoes and gently mix to coat them evenly. Add more honey for extra flavor.

*The key is using an oil with a high smoke point. Neutral-tasting oils are great for frying: peanut, canola, vegetable, safflower, and grape-seed oil. These all have a smoke point well above 350 degrees.

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