



Pamela Frost Dennis'

Mustard Roasted Potatoes

Recipe adapted from Ina Garten

The flavor is rich and delicious—but not over-powered by the mustard.

2 1/2 pounds small red potatoes (or small Yukon Gold potatoes)

2 yellow onions

3 tablespoons good olive oil

2 tablespoons whole-grain mustard

Kosher salt

1 teaspoon freshly ground black pepper

1/4 cup chopped fresh flat-leaf parsley - optional

Directions

Preheat the oven to 375 degrees. The original recipe says 425 degrees, but it's too hot and the onions will burn before the potatoes are tender.

- Cut the potatoes in halves or quarters, depending on their size, and place them in a large bowl.
- Remove the ends of the onions, peel them, and cut them in half. Slice them crosswise in thick slices to make half-rounds.
- In a large bowl: Toss the onions and potatoes together in the bowl. Add the olive oil, mustard, 2 teaspoons salt, and the pepper and toss them together.
- Spread on cookie sheet and bake for 45 minutes to 1 hour, until the potatoes are browned on the outside and tender on the inside.
- Toss the potatoes from time to time with a metal spatula so they brown evenly.
- Serve hot sprinkled with chopped parsley and a little extra salt.