

## **Smashed Roasted Little Potatoes**

1.5 pounds of little potatoes, any variety

Infused olive oil, for brushing (I used Mediterranean Garlic)

Seasonings and black pepper, to taste (I used a wee bit of salt and Mrs. Dash with the pepper)

Boil the potatoes covered with one inch of water until just tender (don't overcook). This took about 15 minutes after the water came to a boil. Drain.

Lay a clean kitchen towel down and one at a time remove a potato to the towel with tongs. Using a folded up washcloth, smash the potato down gently with the palm of your hand. Some will fall apart a bit but don't worry about that.

Once all the 'taters are smashed, arrange them in one layer on a parchment-lined baking sheet using a spatula. At this point you can continue with the recipe or cover them with plastic wrap and refrigerate overnight or until ready to cook.

Once you are ready to cook them, preheat the oven to 450 degrees. Brush the potatoes on one side with an infused (or plain) good quality olive oil of choice, then sprinkle on the seasonings, to taste. Gently flip them to the other side and brush with more oil and add seasonings. Again, don't worry if they fall apart a bit. The crispy bits are delightful!

Place in preheated oven for 30 minutes, flipping over gently at the halfway mark. Serve immediately. Where are the leftovers?