

GARLIC PARMESAN ROASTED POTATOES

CRISPY GARLIC PARMESAN ROASTED POTATOES SEASONED WITH CHERRY SMOKED GARLIC SALT, APPLEWOOD SMOKED PEPPERCORN, ITALIAN HERBS, AND PARMESAN CHEESE.



				
PREP TIME 10 MIN	COOK TIME 30-40 MIN	TOTAL TIME 45 MIN	SERVINGS 6	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREHEAT THE OVEN

- PREHEAT YOUR OVEN TO 425°F.
- A PROPERLY PREHEATED OVEN IS IMPORTANT BECAUSE HIGH HEAT HELPS THE POTATOES BROWN RATHER THAN SLOWLY STEAM.

STEP 2: PREPARE THE POTATOES

- WASH AND THOROUGHLY DRY THE BABY POTATOES.
- CUT EACH POTATO IN HALF, KEEPING THE PIECES REASONABLY SIMILAR IN SIZE SO THEY COOK EVENLY.

STEP 3: SEASON THE POTATOES

- PLACE THE POTATOES IN A LARGE MIXING BOWL AND DRIZZLE WITH OLIVE OIL.
- ADD THE CHERRY SMOKED GARLIC SALT, FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN, ITALIAN SEASONING, AND ONION POWDER.
- TOSS UNTIL THE POTATOES ARE EVENLY COATED.

STEP 4: ADD THE PARMESAN

- SPRINKLE THE FINELY GRATED PARMESAN OVER THE SEASONED POTATOES.
- TOSS AGAIN UNTIL THE CHEESE IS DISTRIBUTED ACROSS THE POTATOES.

STEP 5: ARRANGE ON THE BAKING SHEET

- SPREAD THE POTATOES ONTO A LARGE BAKING SHEET IN ONE EVEN LAYER.
- LEAVE SOME SPACE BETWEEN THE POTATOES RATHER THAN CROWDING THEM TOGETHER.
- FOR ADDITIONAL BROWNING, POSITION AS MANY POTATOES AS POSSIBLE CUT-SIDE DOWN AGAINST THE BAKING SHEET.

INGREDIENTS

- 2 POUNDS BABY POTATOES, HALVED
- 3 TABLESPOONS OLIVE OIL
- 1½ TEASPOONS CHERRY SMOKED GARLIC SALT
- 1 TEASPOON APPLEWOOD SMOKED PEPPERCORN, FRESHLY GROUND
- 1 TEASPOON ITALIAN SEASONING
- ½ TEASPOON ONION POWDER
- ½ CUP FINELY GRATED PARMESAN CHEESE
- 2 TABLESPOONS CHOPPED FRESH PARSLEY, OPTIONAL

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- CHERRY SMOKED GARLIC SALT
- APPLEWOOD SMOKED PEPPERCORN



GARLIC PARMESAN ROASTED POTATOES CONT'D

WHAT TO SERVE WITH

- GRILLED PORK CHOPS
- BLACKENED GRILLED SALMON
- GRILLED CHICKEN FAJITAS
- STEAK
- ROASTED CHICKEN
- SMOKED CHICKEN THIGHS
- PORK TENDERLOIN
- BURGERS
- GRILLED SAUSAGES
- MEATLOAF
- GRILLED VEGETABLES

STEP 6: ROAST

- ROAST AT 425°F FOR APPROXIMATELY 30-40 MINUTES.
- THE POTATOES ARE FINISHED WHEN THEY'RE FORK-TENDER IN THE CENTER WITH GOLDEN-BROWN, CRISP EDGES AND NICELY BROWNED CUT SURFACES.

STEP 7: FINISH AND SERVE

- REMOVE THE POTATOES FROM THE OVEN.
- SPRINKLE WITH CHOPPED FRESH PARSLEY IF DESIRED AND SERVE WHILE WARM.

🔥 SMOKEHOUSE KITCHEN TIPS:

- DRY THE POTATOES WELL. EXCESS WATER ON THE SURFACE ENCOURAGES STEAMING AND WORKS AGAINST CRISPING.
- DON'T OVERCROWD THE PAN. GIVE THE POTATOES SOME ROOM. CROWDED POTATOES TRAP STEAM BETWEEN THEM INSTEAD OF ALLOWING THEIR SURFACES TO ROAST.
- PUT THE CUT SIDE DOWN. DIRECT CONTACT BETWEEN THE FLAT POTATO SURFACE AND THE HOT BAKING SHEET PRODUCES BETTER BROWNING.
- FINELY GRATE THE PARMESAN. FINELY GRATED CHEESE DISTRIBUTES MORE EVENLY THAN LARGE SHREDS AND ADHERES BETTER TO THE POTATOES.
- FRESHLY GRIND THE PEPPERCORN. FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN PROVIDES CONSIDERABLY MORE AROMA AND FLAVOR THAN PEPPER THAT'S BEEN SITTING GROUND FOR AN EXTENDED PERIOD.
- LET THEM GET BROWN. DON'T PULL THE POTATOES SIMPLY BECAUSE THEY'RE TENDER. THAT GOLDEN-BROWN EXTERIOR IS WHERE MUCH OF THE ROASTED FLAVOR DEVELOPS.