

Roasted Red Potatoes with Good Life Farm's Spring Onions

- 1 1/2 pounds small red or white-skinned potatoes (or a mixture)
- 1/2 cup Good Life Farm's Spring Onions, cleaned and peeled
- 6 Stripes of a good quality Applewood Smoked Bacon
- 1/8 cup olive oil
- 3/4 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 tablespoons minced garlic
- 2 tablespoons minced fresh rosemary

Preheat the oven to 400 degrees F.

In a medium bowl combine the oil, salt, pepper, garlic, rosemary, and onions. Cut the potatoes in half or quarters and place in the bowl. Toss to coat and pour the potatoes in 1 layer on a baking sheet. Roast in the oven for 40 minutes, stirring occasionally to ensure even browning. In the meantime, cut the bacon into smaller pieces and after 40 minutes, using a spatula, add the bacon pieces to the potatoes and return to the oven to roast for an additional 20 minutes until brown and crispy. Check potatoes for seasoning and serve garnished with additional sprigs of rosemary.

Remove the potatoes from the oven, season to taste, and serve.

Recipe by Chef Kris Kraut, Button Woods at Sycamore Farm

www.thesycamorefarm.com