

## **Smothered Potatoes Arosa (from Chef Vasil)**

8 medium potatoes, peeled and cut in wedges

2 teaspoons salt for water for potatoes

1 large onion, peeled and chopped

1-2 tablespoons oil for frying

3 tablespoons oil for drizzling over potatoes (yes, 2 x oil)

2 -3 teaspoons chopped garlic

1-2 teaspoons dried rosemary

1-2 teaspoons salt

### **Directions:**

Preheat the oven to 400 F/200 C. Cook potatoes in boiling salted water till nearly tender, about 15 minutes. Drain well in colander. In a frying pan, place the oil, and fry the onion till golden. Place drained potatoes in baking pan and drizzle with 3 tablespoons oil. Scatter fried onion, garlic, rosemary and salt over potatoes. Toss well together. Cover tightly with two layers of tinfoil. Bake until fully cooked about 40 minutes (check for doneness). Do not brown. Serve hot.