

Rach's Potatoes in the Oven

12 medium fingerling potatoes

1 teaspoon turmeric

1 teaspoon sweet paprika

1/2 teaspoon black pepper

2 teaspoons salt

4 tablespoons olive oil

5-6 whole cloves garlic

4 tablespoons olive oil

1 2/3 cups (240 ml) boiling water

Directions:

Preheat oven to 400 F/200C. Scrub the potatoes, pat dry and cut into halves lengthwise. Put potatoes into gallon size ziplock bag. Into bag sprinkle turmeric, paprika, black pepper and salt. Add olive oil. Seal and smoosh all around so the potato halves are coated. Place potatoes cut side down into large rimmed 15 x 12 inch pan (40 x 32 cm) and tuck garlic between potatoes. Slowly add boiling water in a corner (so as not to completely wash off seasoning- don't worry if some goes in to the water) and place uncovered!! into oven. Bake 40 minutes and remove from oven (don't worry if the liquid is not fully absorbed) and flip potatoes over. Bake an additional 30-40 minutes (check after 30 minutes to be sure they're not burning or drying out. If need be, add additional 1/4 cup water) or till golden brown and crispy.