



ROASTED FINGERLING POTATOES WITH SAUCE

SUBMITTED BY: Jennifer Ascott, Guest Services

DIRECTIONS:

ROAST THE POTATOES

1. Heat the oven to 400 degrees Fahrenheit. If using a cast iron pan, place it into the oven so that it warms while you prepare the potatoes. If using a baking sheet, line it with parchment paper or aluminum foil and slide into the oven to warm up.
2. In a large bowl, toss the halved potatoes and unpeeled garlic cloves (optional) with the oil, salt, and pepper.
3. When the oven is hot and the potatoes well tossed, carefully add the potatoes to the cast iron pan then use kitchen tongs to arrange them into one layer with all cut sides facing down. If you run out of space, it's okay if a few potatoes pile up the sides or on top of each other.
4. Roast the potatoes for 15 minutes, and then check for browning. If the potatoes have not yet turned a golden brown on the bottom, place them back into the oven for another 5 to 10 minutes. When the potatoes are mostly golden brown on the cut side, stir them around the pan, moving any potatoes that have no color on them into the middle of the pan (where it is hottest), and then continue to roast until the potatoes are fork tender and golden brown. While the potatoes roast, make the dipping sauce.
5. To finish the potatoes, when roasted and while still hot from the oven, toss them with the vinegar and smoked paprika. Taste, then adjust with additional vinegar and paprika. Finish with a little flaky salt sprinkled on top.

INGREDIENTS:

FOR THE POTATOES

- 1 1/2 pounds fingerling potatoes, scrubbed, halved lengthwise
- 2 to 3 small unpeeled garlic cloves
- 2 tablespoons neutral flavored high heat oil like grape seed, avocado or vegetable oil
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon fresh ground black pepper
- 1 tablespoon apple cider vinegar, red wine vinegar or champagne vinegar
- 1/2 teaspoon smoked paprika, or more to taste
- Flaky sea salt

POTATO SALAD DIPPING SAUCE

- 4 tablespoons mayonnaise
- 4 tablespoons sour cream
- 1 teaspoon Dijon or yellow mustard
- 1 tablespoon apple cider vinegar
- 1/2 medium dill pickle or 4 to 5 small gherkins, chopped small
- 2 to 3 tablespoons chopped fresh dill
- 1 large hard-boiled egg, chopped small, optional
- Salt and fresh ground black pepper, to taste

POTATO SALAD DIPPING SAUCE

1. In a medium bowl, stir together the mayonnaise, sour cream, mustard, vinegar, minced pickles, dill, egg, a pinch of salt and a pinch of pepper. Taste then adjust with more vinegar, salt, and or pepper. For an extra smoky kick, stir in a pinch of smoked paprika.
2. If you roasted garlic cloves alongside the potatoes, when the potatoes are done and the garlic cloves are cool enough to handle, squeeze the soft roasted garlic out of the peel and mince with a knife. Stir the minced roasted garlic into the sauce.
3. Make ahead: The sauce can be made up to 3 days in advance when covered tightly and kept in the refrigerator.