

# Sage Roasted Potatoes

SERVES: 4-6  
PREP TIME: 15 min.  
COOKING: 65 min.  
TOTAL TIME: 1 hour, 20 min.

## INGREDIENTS

- 2 Lbs. Yellow Potatoes
- 5 Tbs. GC Napa Valley Orange Olive Oil
- 6 Cloves of Garlic, Minced
- 3 Tbs. Kosher Salt
- 2 Tbs. GC Napa Valley Sage Sea Salt
- Zest of ½ Orange
- 1/8 cup Sage, Fresh, julienne



## TO PREPARE

- Preheat oven to 425 degrees convection, 450 conventional for crispness.
- Place large pot of water on stove and add salt for potatoes.
- Peel and chop potatoes into large dice, roughly 1-inch cubes.
- Once water is boiling add potatoes to water for 10 minutes until fork tender.
- Pour potatoes into a strainer and shake to remove all water and to scuff the edges of the potatoes. This will help make the edges crispy.
- Add Minced Garlic, GCNV Sage Sea Salt, and GCNV Orange Olive Oil into a mixing bowl and toss potatoes to evenly season.
- Place dressed potatoes into a roasting pan and bake for 45 minutes, or until golden and crisp.
- Thinly slice the fresh sage. (Julienne)

## TO SERVE

Plate on a large serving dish and top with fresh julienne sage and orange zest.

## WINE PAIRINGS

2012 GABRIELLE COLLECTION JUXTAPOSITION  
Hearty winter meals pair well with Cabernet. Our Gabrielle Collection Juxtaposition Napa Valley is an excellent choice.



## SHOPPING LIST

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- 3 Tbs. Kosher Salt
- 2 Tbs. GC Napa Valley Sage Sea Salt
- Zest of ½ Orange

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