



Ingredients:

2-3 pounds new red potatoes, washed, dried,
sliced rather thickly, skin on
Kosher salt
Fresh cracked black pepper
Olive oil

What To Do:

Preheat oven to 425.

Put potato slices on baking sheet, single layer. Sprinkle with olive oil, salt and pepper. Put into 425 degree oven, turning a couple of times for roughly 30 to 40 minutes. Slices should be slightly browned and very tender. Use spatula to turn while cooking, and to remove from pan when done. Serve immediately.