

Garlic Potatoes in the Oven

(Patates Fournou)

INGREDIENTS:

- 1 T. Ground Pepper
- 1 T. Salt
- 1 T. Dried Oregano
- 5 Garlic Cloves
- Olive oil to coat
- 3 lbs. large potatoes
- 3 Lemons (juiced)
- Pinch of dried thyme



Directions

1. Preheat oven to 350° F
2. Wash, peel and cut the potatoes into pieces (pieces should be slightly larger than a mouthful)
3. Arrange the chopped potatoes in a large baking pan. Pour olive oil over them and 3 tablespoons of oregano, salt, pepper, squashed garlic cloves and a pinch of dried thyme. Pour the lemon juice over the potatoes and mix well.
4. Bake the potatoes for 18 minutes (or until they are cooked properly – use a fork and see if they are soft when you drive the fork through them).