



ROASTED REDSKIN POTATOES

- 3 lbs redskin potatoes, rinsed and quartered
- 2 Tbsp butter (melted)

TSG Outrageously Garlic!

1. Preheat oven to 425°F.
2. Lightly coat potatoes with butter and roast for 20 minutes or until fork tender.
3. Sprinkle with Outrageously Garlic! in final 3 minutes of cook time.