

Roasted Red Potatoes with WildeBerryaki sauce

Ingredients:

10-12 small red potatoes

WildeBerryaki

Cooking oil

Salt

Optional garnishes: scallions, Italian parsley and/ or grated ginger

Cooking Instructions:

Preheat oven to 400 degrees. Wash approximately 10 to 12 small red potatoes and slice them into quarter-sized pieces. Place potatoes into a large bowl and coat with 2 tablespoons of cooking oil. (We use olive oil)

Spread newly-oiled potatoes evenly across a cookie sheet and sprinkle with a few pinches of salt. Bake until golden brown. Take potatoes out of the oven and scoop them back into the same large mixing bowl you used for the oil. Gently mix in 3 tablespoons of WildeBerryaki sauce.

Spoon potatoes onto a nice serving dish and garnish with fresh scallions or Italian parsley, if desired. Grated ginger is a fabulous tasting topping too!

Tasty Variations:

We like to top our potatoes with fried eggs over easy. The eggs mixed with the WildeBerryaki sauce and potatoes are out of this world.

You can substitute potatoes with any root vegetable like yams; or with Brussels sprouts, onions, or any other veggies you like to roast in the oven.