

## **Emma Potatoes**

*From "Roasting" by Kathy Gunst.*

**Kathy's Note:** As unlikely as it may sound, the inspiration for this dish came from my (then) 4-year-old daughter Emma. We were turning potatoes in the roasting pan so they would brown nicely on all sides when she accidentally dumped about half a jar of capers into the pan. (The capers were meant to go on the fish we were also cooking that night.) "Oh well," Emma announced. "Those little green things will go good with the potatoes."

### **Ingredients:**

6 medium potatoes, washed, cut in half  
1 tablespoon olive oil  
2 tablespoons fresh chives, chopped  
1 tablespoon chopped fresh rosemary  
1 tablespoon chopped fresh thyme  
Salt and pepper to taste  
3 to 4 tablespoons capers

### **Instructions:**

Preheat the oven to 375 degrees.

Place the potatoes in a medium roasting pan or gratin dish and coat with the oil, herbs, salt and pepper.

Roast for 30 minutes. Remove from the oven, flip the potatoes over and roast another 25 minutes, or until almost tender when tested with a small, sharp knife.

Add the capers and roasted another 5 to 10 minutes. Serve hot.

Serves 4