

# Heritage Recipes

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## Oven Roasted Potatoes with Bacon and Rosemary

From British Friend

This is the recipe that I have been using for roasted potatoes since the late 70s -- given to me by a British friend while we were living in England. Whenever I make roasted potatoes, I always think of her big old country kitchen and her Aga stove.

### Oven-Roasted Potatoes with Bacon and Rosemary

6 pounds of new potatoes, quartered or halved -- depends on size

1/2 cup unsalted butter, room temperature

6 oz bacon, chopped, fried

1/4 cup olive oil

2 T crumbled dried rosemary or 8 sprigs of fresh rosemary

1 tsp salt

pepper to taste

Par boil the potatoes until barely fork tender (still firm), about 15 minutes. Do

Not overcook the potatoes. Preheat oven to 450 degrees.

Drain potatoes and let cool for a few minutes.

Using all the butter, coat the bottom and sides of a shallow pan. Toss potatoes, bacon, olive oil, seasonings, rosemary together and put into shallow pan.

Roast, turning often, until all the fat is absorbed and the potatoes are crisp -- 60-90 minutes.

Serve with a few sprigs of rosemary.

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