

RED BICYCLETTE

Roasted Potatoes with Lavender

5 Flower sprigs of lavender
3 T Olive oil
2 lbs. New potatoes, unpeeled
1 T Fresh sage leaves, chopped
1 T Fresh rosemary leaves
4 Shallots, thinly sliced
3 Garlic cloves, finely chopped
1 t Salt
1/2 t Pepper

Directions

Preheat oven to 375 degrees. Place lavender and oil in large bowl. With a fork, gently and thoroughly press the lavender into the oil. Cut the potatoes in half, cut each half into three wedges, and cut each wedge in half. Add the potatoes and the rest of the ingredients to the bowl and toss together. Let stand for ten minutes. Spread the potatoes, in one layer, onto a roasting pan. Roast for forty minutes.

Serves 4

Delicious, when paired with Red Bicyclette® Syrah