

# "TATTOOED" POTATOES

Tattoos are all the rage. Ditto potatoes. Why not combine the two ideas? Simply press sage leaves into the cut sides of fingerling potatoes and roast, cut side down, in a lightly oiled pan. Voila – golden brown potatoes with an eye-catching savory "imprint."

<b>Ingredients</b>	<b>Measures</b>
Sage leaves	1 bu.
Fingerling potatoes, small	1 lb.
Salt	to taste
Olive oil	¼ cup
Salt and pepper	to taste

## **Method**

1. Remove the sage leaves from the stems and discard the stems while reserving the cleaned leaves.
2. Cook the potatoes until tender in salted boiling water. When cooked, drain and halve lengthwise. While still warm, press a sage leaf onto the cut surface of the potato. The moist starchy surface should effectively "glue" the leaf in place.
3. Heat a large sauté pan over moderate heat and when hot, add the oil. When the oil ripples add the potatoes cut side down and cook until heated through and crusty and golden on the cut surface. Remove the potatoes from the oil and drain on absorbent towel. Season the potatoes with good quality salt and serve while still warm as a simple appetizer or a side dish to complement any sandwich.

Yield: 8 portions