

## **Patricia's Roasted Potatoes**

Ingredients:

Potatoes, Onions, Sweet Potatoes  
(Use proportions to taste)

Use roasting potatoes, not banking potatoes: use thin-skinned potatoes such as new potatoes, Yukon golds, etc.

Wash potatoes, leave skin on. Peel sweet potatoes.

Chop all potatoes into chunks, about 1.5 – 2 inches “square”.

Cut onions into large chunks.

Toss all with olive oil until lightly coated.

Put in large baking pan one layer to one and one-half layers deep (no more or the potatoes won't cook). For large quantities, use multiple pans. Use at least one potato person, probably two, depending on size.

Sprinkle salt and pepper over top. Bake at 350 degrees for at least an hour. If you have time and access, stir once every 15 minutes, but they will be fine even if you don't. If you are short on time, start at 400 degrees for 15 minutes and then turn down to 350 to finish.