

# Perfect Roasted Potatoes

**When I went off to college, I knew that I wouldn't be home for Thanksgiving.**

I went to a university that was pretty much across the country from home. It was my dream to go there, so it was a sacrifice not to always make it home for the holidays. There were several other people there that also didn't get to go home during specific breaks throughout the year. As a result, we would often come up with our own family meals, to give us the feeling of the holiday.

I was put in charge of sweet potatoes one year, and I was pretty disappointed. What a boring dish. I didn't even like them.

Instead of bumming around about my job, I decided to do something about it. I found a recipe like this one from My Recipes that included bacon in the dish. Who doesn't love bacon? This was one of the most popular items on the table that year.

Now, I get to make them for my family at home since graduation. My dad always says, "Well at least you learned something while you were gone." Funny Daddy.

**PLEASE, USE THE RED NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

## Perfect Roasted Potatoes

To Make this Recipe You'll Need the following ingredients:

**Ingredients:**

Potatoes

1 Tbs. Olive Oil

Seasonings of your choice

### **Preparation**

1. Preheat the oven to 450\*.
2. Clean however many potatoes you need to serve.
3. Chop the potatoes into chunks and place them in a big mixing bowl.
4. Add 1 Tbs. of olive oil and mix them up. You can adjust the amount of olive oil to the amount of potatoes you use.
5. Add your seasonings and mix well. For this example, I used seasoned salt. This is a very basic and delicious choice. You can also use ranch powder, chili powder, pepper, garlic, the list goes on and on. Experiment!
6. Spray a cookie sheet with cooking spray.
7. Place the potatoes on the pan and spread them out so they will all get roasted evenly.
8. Bake the potatoes at 450\* for 30 minutes.
9. Take them out of the oven and serve!

These really are one of my FAVORITE dishes to make! Especially dipped in ketchup. Enjoy!

Source: Food.com

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