



Roasted Dijon Potatoes

1 1/2 lbs red potatoes, washed and quartered *

3 TBS minced shallots

3 TBS white wine vinegar

2 TBS olive oil *

2 TBS Dijon Mustard *

1 TSP sugar

1/2 c parmesan cheese *Preheat oven to 400 degrees.

Whisk together all ingredients except parmesan cheese and potatoes.

Toss quartered potatoes in vinaigrette and place on a parchment paper lined sheet pan.

Place pan in preheated oven and roast for 20-30 minutes.

Toss potatoes after the first 15 minutes.

Continue baking until uniformly browned and potatoes are tender.

Sprinkle with the parmesan cheese for the last five minutes of baking.

Makes 4 to 5 1/2 cup servings.

Serve hot.