



Roasted Potatoes with Bacon, Cheese and Sage

Yield: 8 servings

Ingredients:

- 3 lbs medium Idaho potatoes
- 6 oz Raw Bacon cut crosswise into 1/2-inch pieces
- 2 Tbsp olive oil
- 1/2 cup grated parmesan cheese
- 2 garlic cloves, finely chopped
- 1/4 cup chopped sage

Preparation:

1. Preheat oven to 425°F.
2. Slice potatoes in 8 steak fry style pieces.
3. Cook bacon on a sheet pan lined with parchment paper and remove from pan.
4. Reserve bacon fat.
5. Brush sheet pan with oil and half of reserved bacon fat. Sprinkle potatoes with 1/2 teaspoon salt and 1/4 teaspoon pepper and arrange, cut sides down, in baking pan. Bake until undersides are golden brown, 30 to 35 minutes.
6. Reduce oven temperature to 375°F. Turn potatoes over, then sprinkle with cheese, bacon, and garlic and drizzle with remaining bacon fat. Bake until cheese is melted, about 15 minutes. Sprinkle with sage.

