

Roasted ginger potatoes

Ingredients:

1/4 sesame oil

2 pounds fingerling potatoes (or your choice of potato)

3 tablespoons grated ginger

salt and pepper to taste (start with 1/4 teaspoon pepper and 1/2 teaspoon salt)

1/2 teaspoon cayenne pepper (more or less to taste)

1/4 teaspoon ground cumin

1/2 teaspoon turmeric

1/2 cup fresh mint

Directions:

Pre heat oven to 375. Cut potatoes in to about 1/2 pieces and place in a bowl. Add remaining ingredients leaving out mint. Mix well and place on a sheet pan in a single layer. Cook for 45 min to 1 hour, or until potatoes are tender. mix in fresh mint and serve.

smoked sour cream:

Add 2 drops of liquid smoke for every 4 oz of sour cream. Add more drops for a stronger flavor. Sour cream will become stronger in flavor if left over night.