**Roasted Makah Ozette Fingerling Potatoes**

*courtesy of Chef Joann Reckling*

4 tablespoons Hazelnut Oil or good quality Olive Oil

1 clove Garlic, minced

½ teaspoon dried Thyme or 1 teaspoon fresh Thyme

1 lb Makah Ozette Potatoes, washed and dried

Salt and pepper

Preheat oven to 425 degrees.

Line a cookie sheet with foil or parchment paper. Place the dried potatoes in a bowl and sprinkle on the oil, tossing to coat. Add the minced garlic and thyme and toss again. Pour the potatoes onto the prepared sheet, making sure to scrape out the garlic bits from the bowl. Apply salt and pepper to the potatoes to your liking. Bake for about 20 minutes or until a knife inserted into the potato gives way easily. Remove from the oven and Enjoy!

Serves 4.