Restaurant Potatoes

1 – 2 Potatoes per person, depending on size
2 – 4 Tablespoons Cooking oil
Salt, to taste
Crushed Black Peppercorns, to taste
Fresh Rosemary leaves, to taste

Use red, Yukon Gold or other "waxy" potatoes with thin skins. Wash and remove blemishes but leave the skins on. Cut potatoes into 1/2" – 3/4" pieces, about 9 – 12 pieces per potato. Put pieces into salted water and bring to a boil. Boil until almost done, not more than 5 minutes. Drain immediately. Heat oil in heavy skillet, and then add drained potatoes. Add salt and pepper to your liking. Cook and stir for about 10 minutes, or until crispy on the outside. Add the Rosemary leaves and stir. Remove from heat and put into a serving dish.

Notes: I use a mortar and pestle to crush my peppercorns. This lets me control the piece size and get a coarser grind than a pepper mill can give. Don't leave the Rosemary in the skillet too long or it burns. The first modification everyone thinks of is to add onion or cayenne pepper. That's fine, do what you like, but try to highlight a single flavor or two for best (in my opinion) results. If you use too much oil, drain it off before serving.

I had potatoes similar to this in a restaurant and tried to duplicate it at home, hence the name of the recipe. This recipe makes better potatoes than the restaurant served. When in Italy, I noticed that they use Rosemary for shrubs in their landscaping.