



These easy to make unskinned potato wedges have a deep earthy flavor which are beautifully brought out by the garlic, fresh rosemary and garam masala.

Ingredients

- 6 cloves of garlic
- 1 1/2 tablespoon of fresh rosemary (or 1 tablespoon of dried rosemary)
- 1 red onion, diced
- 1 1/2 tablespoons of garam masala
- 10 small potatoes, washed and diced
- Salt to taste



Method

Wash your potatoes thoroughly and cut them up into wedges. Put them in a sufuria with the garam masala, some salt for taste and cold water. Refer to the full blog post as to why you should boil with cold water.

Pound your garlic and dice your onions. In a separate frying pan, heat your vegetable oil and add the red onions and sauté them until they are soft.

Add your potatoes and let them sauté for about 3-5 minutes. Thereafter, add your finely rosemary and the pound garlic, mix it in. Let this to stay on the heat for another minute then serve.



SERVE WITH: any salad, beef stew, dry fry beef, kachumbari .

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-rosemary-unskinned-potato-wedges/>