

Rosemary Potato Bread

Ingredients

- 2 large russet potatoes, well baked and still warm
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- 1 Garlic head, roasted and still warm
 - 2 ¼ oz active dry yeast
 - ½ cup sugar 2 tablespoons sugar
 - 3 tablespoons olive oil, plus extra for brushing
 - 2 teaspoons kosher salt, plus more for sprinkling
 - 4 Cups AP flour
 - 4 Cups bread flour
 - 1 ½ tablespoons chopped fresh rosemary
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Directions

Peel and coarsely chop potatoes. Squeeze the garlic from the garlic head into medium bowl and add the potatoes.

In the bowl of a stand mixer with fitted dough hook, combine the yeast, 2 Cups warm water and the sugar and allow yeast to bloom, approximately 7 minutes or until bubbly. Add olive oil, potatoes, garlic salt and both flours. Mix on medium speed for 15 minutes.

Turn the dough out into an oiled bowl, cover it with plastic wrap and let it rise in a warm place for 1 ½ hours, or until doubled in size.

Punch the dough down and let it rise again for 1 hour. Punch it down again and cut dough in half. Shape each loaf into a ball, place on baking sheet and let them rise again for 45 minutes, or until nice and poofy. Preheat oven to 400 degrees.

Brush the loaves with olive oil and sprinkle them with a little salt and rosemary. Cut a big slash across the top of each and bake for 45 minutes, or until the loaves are a nice rich brown and sound hollow when tapped. Let cool on wire rack. Do not refrigerate.

Dilled Potato Salad

Ingredients

- 3 pounds small white potatoes
 - Kosher Salt
 - 1 Cup Mayo
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- ¼ Cup buttermilk
 - 2 tablespoons Dijon Mustard
 - 2 tablespoons whole grain mustard
 - ½ Cup fresh chopped dill
 - Fresh black ground pepper
 - ½ Chopped Celery

Directions

Place the potatoes and 2 tablespoons salt in a large pot of water. Bring the water to a boil, then lower the heat and let simmer for 10 to 15 minutes or until the potatoes are tender. Drain the potatoes in a colander, then place the colander over the empty pot and cover with a dry clean towel. Allow the potatoes to steam for 15 to 20 minutes.

In a small bowl, whisk together the mayo, buttermilk, Dijon mustard, whole grain mustard, dill and 1 teaspoon of salt and pepper. Set aside.

When the potatoes are cool enough to handle, cut them in quarters or in half depending on size. Place the cut potatoes in a large bowl. While the potatoes are still warm, pour enough of the dressing over potatoes to moisten them. Add Celery, 2 teaspoons salt and 1 teaspoon of pepper. Toss well, cover and refrigerate for a few hours to allow the flavors to blend in. Serve cold or room temperature.

Roasted Parmesan Potatoes

Ingredients

- 4 tablespoons salted butter, melted
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- 1 tablespoon olive oil
 - 1 teaspoon garlic powder
 - 1 teaspoon onion powder
 - 1 teaspoon smoked paprika
 - ½ teaspoon Kosher salt
 - Fresh ground black pepper
 - 4 tablespoons grated parmesan cheese
 - 2 pounds russet potatoes, cut in ¼ inch slices
 - Nonstick cooking spray for baking sheets
 - ¼ cup chopped parsley
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Directions

Preheat your oven to 450F.

In a large bowl, add melted butter, olive oil, garlic powder, onion powder, paprika, salt and black pepper, 3 tablespoons grated parmesan, then mix together. Add the potato slices and toss to coat.

Coat 2 large baking sheet pans with cooking spray. Spread the potato slices in one layer on the baking sheet. Sprinkle the remaining parmesan cheese over the potatoes and bake until tender, crisp and golden, 15 to 20 minutes. Transfer to a serving dish and sprinkle with Parsley.