



GARLIC-ROASTED POTATOES ON ROSMARY SKEWERS
(Pepper Blend Seasoning)

- 1 pound red or white new potatoes, each about 1 ½ inches in diameter
- ½ cup extra-virgin olive oil
- 1 tablespoon minced garlic
- kosher salt (preferred but regular salt can be used)
- Cattle Boyz Pepper Blend Seasoning
- 6 sturdy rosemary branches
- 1/3 cup balsamic vinegar

Cut the potatoes in half, and place in a medium bowl. Soak skewers in water for at least 30 minutes beforehand. Add 2 tablespoons of olive oil and the garlic. Season with salt and Cattle Boyz Pepper Blend to taste. Strip almost all of the leaves off of the rosemary branches to form skewers, leaving some leaves near the slightly thinner end. Finely chop enough leaves to measure 2 tablespoons and add them to the potatoes. Toss the potatoes to coat thoroughly with the oil and seasonings. Using the thicker end of each rosemary skewer as the point, thread the potato halves on skewers, dividing them evenly. Grill the skewers directly over medium heat until the skin begins to brown and crisp, 25 to 30 minutes. Pour the balsamic vinegar into a small sauté pan over high heat and boil until reduced to about 2 tablespoons, about 4 minutes (the vinegar will be syrupy). Pour enough of the remaining olive oil onto a serving platter to form a thin layer. Sprinkle the oil with salt and Pepper Blend to taste. Drizzle the warm vinegar over the oil. Place the skewers on the platter, turn the potatoes in the oil and vinegar, and serve immediately. Makes 6 skewers