

Roast Potatoes with Mustard Seeds

I love potatoes, especially roasted ones. I have a dozen different ways to roast a potato but the one here with mustard seeds has a great zing, and a freshness that I always associate with spring.

¼ cup white wine vinegar
2 tablespoons mustard seeds
1 tablespoon coriander seeds
6 tablespoons Dijon mustard
6 tablespoons Olive oil
Coarse salt
Freshly ground pepper
3 lb. (1.5 kg) potatoes, peeled and cut into large cubes

Pre heat oven to 425 F (220 C).

In a large bowl, combine vinegar, mustard seeds, coriander seeds, Dijon mustard and olive oil. Toss the potatoes in the mustard mixture.

Spread the potatoes on an oiled roasting tin, do not over crowd, you may need two roasting sheets for the quantity above, sprinkle with salt and pepper. Place in heated oven and roast until cooked through; about 40 minutes.

Ilana Epstein is a seasoned food writer who has been writing for The Jerusalem Post for the last 10 years and enjoys creating simple recipes for easy entertaining. For more information, contact Ilana on IlanaEpstein@012.net.il.