

80 Diapers' Ellinikos Lemoni Patatas (Greek Lemon Potatoes)

3 lbs yukon gold potatoes or other waxy potatoes, peeled

1/2 cup fresh squeezed lemon juice

1/3 cup olive oil

2 garlic cloves, minced

1 teaspoon dried oregano

1/2 teaspoon sea salt

1/4 teaspoon fresh ground black pepper

28 oz chicken broth (canned or homemade)

Peel potatoes and cut them in large chunks (quarters for small potatoes, sixths for larger).

Combine all other ingredients in a gallon size "zipper" bag, and shake to combine. Add potatoes to bag and let marinate for at least 2 hours (overnight is best).

Preheat oven to 400 degrees. Put the potatoes and marinade in a large casserole dish or 13x9 pan. Roast for 1hr 10min, turning occasionally. (There will be plenty of sauce left after roasting.)

You can also turn on the broiler for the lasts five minutes to crisp the potatoes up if you prefer.