



BOILED LEMON POTATOES

4-6 medium potatoes, peeled and cut into chunks

2 Tbsp. **Oh! So Garlic**

1 tsp. salt

5-6 cups water

4 Tbsp. fresh lemon juice

4 Tbsp. olive oil

1 tsp. **Garlic Pepper with a Twist of Lime**

Chopped parsley for garnish (optional)

In a large pot combine potatoes, water, **Oh! So Garlic** and salt.

Cover potatoes with 2 inches of water and boil until just tender, about 15 minutes.

While potatoes are boiling, combine lemon juice, olive oil, and **Garlic Pepper with a Twist of Lime**, mix well.

When tender, drain and transfer potatoes to a bowl. Toss potatoes with lemon dressing.



- **Garlic Pepper with a Twist of Lime**
- **Oh! So Garlic**