

# ALI'S KITCHEN

## Greek Cinnamon Spuds Combine Sweet & Savory

Complex spices married with crispy roasted potatoes and dill yogurt sauce make a lovely dish

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

Two things you might find interesting this month: One, I typically turn up my nose at savory foods that are mixed with sweet things such as fruit or sweet spices; and two, our oven went kaput, and we have been living for months without the ability to cook with it.

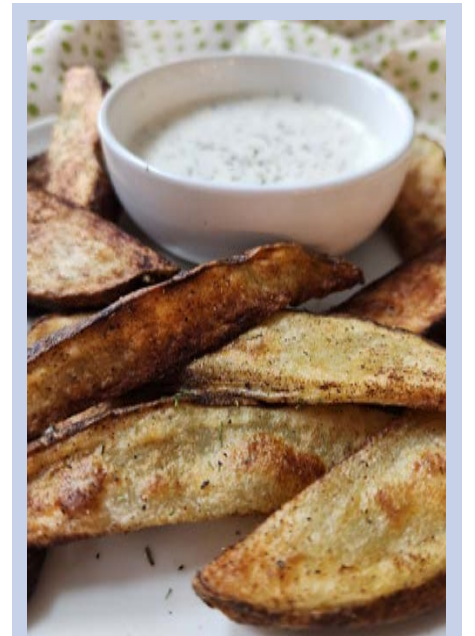
I mention the oven in hopes that you will find me both inspiring and

deserving of sympathy.

Going months without a usable kitchen oven is not an easy task for a woman who shows her love for people with food. Nor is it fun for a family that lists cooking and baking as two of their favorite group activities.

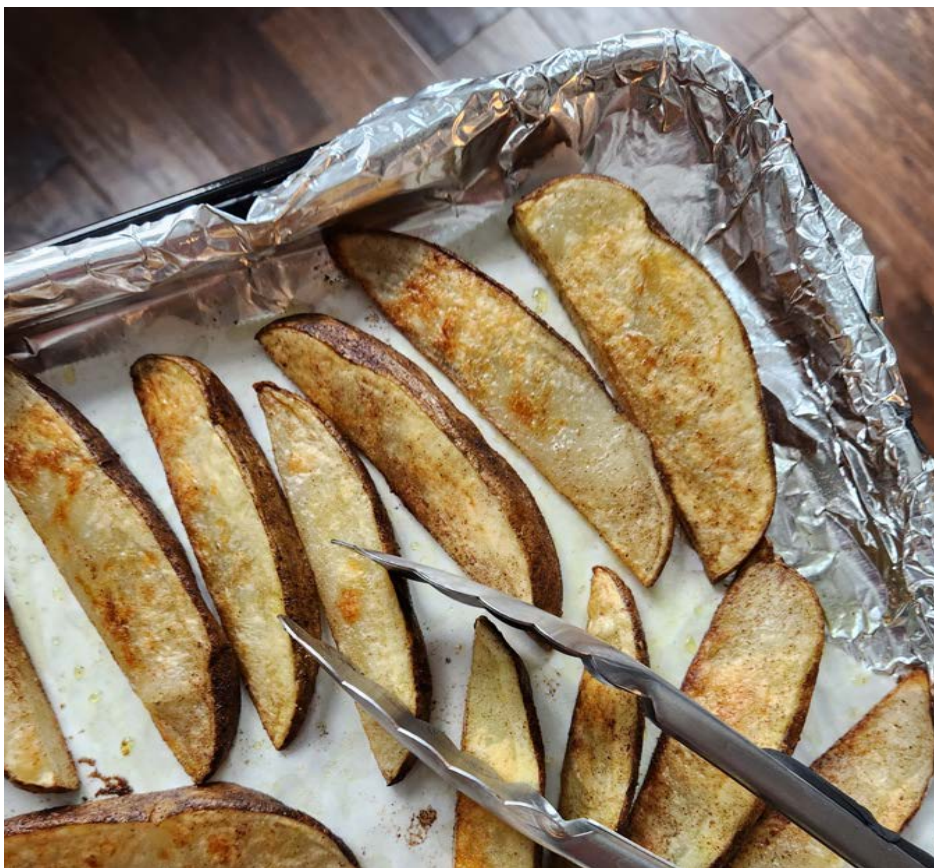
Now for the inspirational part. I've

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### INGREDIENTS: Greek Cinnamon Potatoes

- 4 russet potatoes
- 1/2 cup olive oil
- 2 Tbsp. dried thyme
- 2 tsp. cinnamon
- 1 tsp. black pepper



had a blast experimenting with all my kitchen gadgets! Did you know that a cast iron Dutch oven over an open fire in the backyard bakes up some surprisingly incredible bread? I likely would not have learned this had our kitchen contained a working range.

For today's recipe, I made use of our small countertop Kitchen Aid oven. This contraption has become the workhorse of our kitchen and is used daily.

It did wonderfully with these roasted potatoes. However, due to size constraints, I still suggest you use an old-fashioned oven to avoid having to roast in batches as I did.

### **CINNAMON POTATOES?**

Speaking of this recipe, it combines potatoes with cinnamon, which, in my mind, is a spice reserved exclusively for sweet things.

Although a bit hesitant, I was inspired to give sweet and savory a try after scrolling past a random video snippet of a woman sprinkling cinnamon and thyme over freshly sliced potatoes and calling them "Greek."

The idea stayed with me for a few days before I gave in to my curiosity. I was not able to locate the original video, and a Google search for "Greek Cinnamon Potatoes" didn't provide the recipe for which I was searching.

So, I did my best to recreate it from the varied internet findings and my memory. The results were delicious!

The complex sweet cinnamon spice married with earthy thyme and the crispy edges of roasted potatoes is a combination I will repeat again soon, and the dill yogurt sauce took everything over the top.

### **DIRECTIONS**

Preheat oven to 425 degrees.

Wash potatoes and cut them into fat wedges. Place the wedged potatoes in a large bowl. To the bowl, add the olive oil, thyme, cinnamon, and black pepper. Give the bowl a good shake to distribute the oil and seasoning on all the potatoes.

Lay the seasoned wedges onto a baking sheet. Be sure not to overcrowd them so they can roast evenly and crisp up!

Pour the remaining seasoning and oil from the bowl over the potato wedges on the pan.

Cook in the preheated oven for 20 minutes.

Flip all the potatoes, return them to the oven, and cook for another 15-20 minutes or until wedges are crispy on the outside and soft on the inside.

While potatoes are roasting, prepare the dill yogurt dipping sauce.



### **INGREDIENTS: Dill Yogurt Sauce**

- 1 1/2 cups plain yogurt
- 1 tsp. lemon zest
- 1 Tbsp. lemon juice
- 1 garlic clove, finely minced
- 1 tsp. honey
- 1/4 cup fresh dill
- salt and pepper to taste

### **DIRECTIONS**

Mix all the ingredients together and set aside.

### **TO SERVE**

Plate the roasted potato wedges, sprinkle with a bit of black pepper. Serve with the dill yogurt dipping sauce.

Enjoy! **BCT**

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