

COWBOY FRIES

6 or 7 Idaho potatoes, peeled and sliced into 1/3 inch thick French fry – style strips, soak in cold water

4 T extra virgin olive oil

1 T Italian herbs or some combo of dried oregano, thyme, marjoram, and basil

2 cups freshly grated Romano cheese

¼ cup fresh parsley leaves, finely chopped

4 T salted butter, cut into 6 cubes

Coarse salt and freshly ground black pepper

Preheat oven to 400 degrees

Drain the potatoes and pat dry with paper towels. Spread 1 T olive oil on each of 2 rimmed baking sheets and spread out potatoes. Overlapping is fine.

Sprinkle the dried herbs evenly over the potatoes. Liberally spread the cheese and parsley on top. Drizzle the remaining 2 T olive oil over the cheese. Scatter the cubed butter around the pans.

Bake until the potatoes are golden brown, rotating the pans after 30 minutes, for 45 to 50 minutes total. Use a spatula to lift off the potatoes with all the crusty cheese adhered to them. Sprinkle with salt and pepper to taste. Serve hot.