

FROM THE KITCHEN OF...

BIRDY PRETZELS

ONION ROASTED POTATOES + GARLIC AIOLI

INGREDIENTS

2.5	LB	YUKON GOLD OR RED POTATOES, CUBED
		EXTRA VIRGIN OLIVE OIL
1	OZ	PACKET LIPTON ONION SOUP MIX
8	OZ	MAYO
		FRESH CHIVES TO SIGHT
.3	OZ	LEMON JUICE
1		HEAD FRESH GARLIC
		SALT + PEP TO TASTE

SERVINGS: 4-6

**TIME TO PREP: 20
MINUTES**

DIRECTIONS

- **PREHEAT YOUR OVEN TO 425°F**
- **PREPARE THE POTATOES BY WASHING AND DICING THEM INTO ¾-INCH CUBES. TOSS WITH GRAZA EXTRA VIRGIN OLIVE OIL AND LIPTON ONION SOUP MIX UNTIL EVENLY COATED.**
- **SPREAD THE POTATOES IN AN EVEN LAYER ON A PARCHMENT-LINED BAKING SHEET. ROAST FOR 25-30 MINUTES, OR UNTIL GOLDEN BROWN AND THEY REACH AN INTERNAL TEMPERATURE OF 208°F.**
- **WHILE THE POTATOES ROAST, PREPARE THE GARLIC FOR THE AIOLI. SLICE THE TOP OFF A HEAD OF GARLIC, DRIZZLE WITH OLIVE OIL, AND SEASON WITH FLAKY SEA SALT AND FRESHLY CRACKED BLACK PEPPER. WRAP TIGHTLY IN FOIL AND ROAST ALONGSIDE THE POTATOES FOR APPROXIMATELY 30 MINUTES, OR UNTIL SOFT AND CARAMELIZED.**
- **TO MAKE THE ROASTED GARLIC AIOLI, COMBINE DUKE'S MAYO, FRESH CHIVES, AND A SPLASH OF LEMON JUICE IN A BOWL. ONCE THE GARLIC HAS COOLED SLIGHTLY, SQUEEZE THE ROASTED CLOVES FROM THEIR SKINS AND STIR INTO THE AIOLI UNTIL SMOOTH AND WELL COMBINED.**
- **WHILE THE POTATOES FINISH ROASTING, ASSEMBLE YOUR HOT PASTRAMI DIP SANDWICHES AND PLACE THEM UNDER THE BROILER UNTIL THE CHEESE IS MELTED AND BUBBLY.**
- **SERVE THE ROASTED POTATOES ALONGSIDE THE SANDWICHES WITH A GENEROUS DOLLOP OF ROASTED GARLIC AIOLI FOR DIPPING. ENJOY!**