



The Henderson Cultural Center at Hunt Hill Farm
Celebrating American Music, Art and Culture



Suvir Saran's Roasted Baby Potatoes with Southern Indian Spices

This is a great side dish for grilled meats, solo or with anything summery for that matter!

- ¼ C canola oil plus extra for greasing baking dish
- 3 pounds baby red potatoes, rinsed and halved
- 20 curry leaves (optional)
- 6 dried red chilies
- 2 tsp mustard seeds
- 1 ½ tsp cumin seeds
- A 1" piece of fresh ginger, peeled and finely minced
- 3 garlic cloves, peeled and finely minced
- ½ jalapeno, finely chopped
- 1 T kosher salt
- ½ C chopped fresh cilantro leaves
- ½ C fresh chopped mint leaves
- 1 lime, half juiced and the other half cut into wedges for serving
- ¼ tsp cayenne pepper

Preheat oven to 400 degrees. Grease a large deep baking dish with one oil and add the potatoes. Set aside.

Heat oil with curry leaves (if using), chilies, mustard seeds, and cumin seeds in a large skillet until mustard seeds start to pop, about 1 ½ minutes.

Stir in ginger, garlic, and jalapeno and cook, stirring often, until garlic is fragrant, about 1 minute. Add the turmeric and salt and cook for another minute. Pour spices over potatoes and stir to coat well.

Bake potatoes until tender and browned, about 25-40mts, stirring every 10 minutes.

Remove from oven and stir in cilantro, mint, lime juice and cayenne. Serve w/ lime wedges

(serves 8) from "American Masala"