Roasted Potatoes with Barbeque Sauce



Preparation time: 60 min
Difficulty: Easy

Ingredients

- Black pepper: q.b.
- Butter: 1.4 oz.
- Extra-Virgin Olive Oil: q.b.
- Garlic: one clove
- Mustard: 1.7 oz.
- Nutmeg: to taste
- Onion: 2.8 oz.
- Potatoes: 1.7 lbs
- Salt: q.b.
- Sugar: 1.7 oz.
- Tabasco Sauce: q.b.
- Vinegar: ¼ cup
- Worchester Sauce: to taste

Preparation

Cut the potatoes into large wedges, place on a large baking tray, add olive oil, salt, pepper and nutmeg.
Bake at 356° F for 25 minutes.
Serve with BBQ sauce.

In a pan fry the butter, garlic and chopped onion over low heat and pour the vinegar and deglaze.
Add the tomato sauce, mix well, add the mustard, red pepper and sugar.
Finish cooking until the mixture thickens, season with Worcester and Tabasco sauce.
Pass the sauce through a sieve and keep aside.

For this recipe we used:

Passata 8.8 oz.

