

Vidal Blanc Potatoes



Amount	Unit	Ingredient
1/3	cup	Old York Cellars Vidal Blanc
4		large baking potatoes
2	cup	chicken stock
1		lemon
6		thyme sprigs
		olive oil
		salt and black pepper, to taste

Pre-heat oven to 200°C. Wash and peel potatoes and cut into chunks.

In a saucepan, heat chicken stock and cook potatoes in the stock for 3 minutes.

Remove and place on a baking tray (the potatoes should still be undercooked at this stage).

Cut the lemon into small chunks and add to the potatoes along with the thyme. Drizzle with some olive oil and add the [Vidal Blanc](#) to pan.

Roast in the hot oven until the wine has evaporated and the potatoes have turned golden brown. Season with salt and pepper.

CHEERS & ENJOY!