



**Porkosaurus Potatoes**

#### **WHAT YOU WILL NEED**

4 medium potatoes (we recommend organic rustic potatoes)  
3-4 tablespoons of butter  
1/2 cup of water  
2 hands full of fresh Italian cheese  
Porkosaurus rub  
Garlic (optional)

#### **INSTRUCTIONS**

Preheat oven: 400°

Start by washing all potatoes. Cut up potatoes in 1-1.5 inch cubes. Place in a glass dish. Cut up butter into 1/2 inch cubes (should get 6-8 cubes). Optional: mince garlic 3-4 cloves. Sprinkle the garlic all over the potatoes. Place the cubes of butter over the potatoes.

Next pour water into glass pan. Pour enough water to fill up to half of the potatoes. Sprinkle some porkosaurus rub all over those potatoes! Cover with tin foil. Place in oven and bake at 400°.

After about 45 mins pull potatoes out and check tenderness. Put back in for another 20 mins uncovered. After 20 mins pull out and sprinkle cheese and more rub over the top of the potatoes. Put potatoes back in for another 15-20 minutes. Take out and enjoy!