



**RECIPE NAME:** Best Potatoes

**FROM THE KITCHEN OF:** Cheryl (Zolna) Adams '74

**INGREDIENTS:**

3 TB mayonnaise  
2 cloves garlic, crushed  
1 teas. dried oregano  
Salt & Pepper to taste  
5 potatoes, quartered

**INSTRUCTIONS:**

Mix Mayo, garlic, oregano, salt and pepper. Bring salted water to boil. Add potatoes. Cook until almost done, about 10 minutes. Do not overcook. Drain. Cool. Preheat broiler. Line aluminum tray with foil, lightly grease. Arrange potatoes on tray. Spoon mayo mixture over all. Place under broiler until tender and lightly browned, about 10 minutes.

