**Dutch oven roasted potatoes**

2 lbs of small red or yellow potatoes skin on cubed

4 tablespoons of olive oil

3 teaspoons of sea salt coarse ground

2 teaspoons of black pepper coarse ground

2 teaspoons of smoked sweet paprika ground

1 Tablespoon of coarse ground Dijon mustard

6 cloves of garlic peeled and minced

3 fresh sprigs of rosemary stripped and rough chopped

In a food processor or in a bowl, mix all the ingredients except the potatoes until they are blended well. Fold in the potatoes. Pre-heat a 12” Dutch oven for 15 minutes with 16 coals on the bottom spread out in a checkerboard pattern and 12 coals on the top arranged in a ring. Set the potatoes inside and roast for 1 hour or until the potatoes are tender and starting to crisp on the edges. You may need to refresh the coals after one hour if the potatoes are not done.