

**Cheddar Ale Smashed Potatoes** (Sides)



- 2 lbs. small baby red potatoes
- 6 Tbsp. olive oil, divided
- 4 Tbsp. Halladay's Cheddar Ale Seasoning
- 1/2 tsp. salt
- 1/2 tsp. pepper, optional

Preheat oven to 400°F. Brush large baking sheet with 1 Tbsp. oil. Add potatoes to a large pot of water; cover and cook until tender, about 15-20 minutes, drain well. Place potatoes onto baking sheet, using the bottom of a cup, carefully smash the potatoes until flattened but still in one piece. Combine remaining oil and seasonings. Brush each potato with mixture, saving half for later use. Bake for 15 minutes. Remove potatoes, gently turn over and brush with remaining oil mixture. Bake for another 10 minutes, until hot and crispy.