**Potatoes Fournou**

Ingredients:

* 8 potatoes
* 1 tbsp mustard
* 1 tbsp oregano
* 2 lemons, juiced
* ½ oz. olive oil
* Salt
* Freshly ground black pepper
* 2 oz. water

Direx:

* Clean and slice potatoes, 1” slices.
* Combine in a bowl with add all ingredients, except water. Mix well to ensure all surfaces are oily.
* Transfer to pan.
* Pour water over potatoes, covering 2/3.
* Bake at 200C (400) for 1 hour.
* Test to ensure softness.