

Handsome Baby Potatoes

Serves: 6

Prep time: 10 min

Cook time: 25 min

INGREDIENTS:

- 1 pound multicolored baby potatoes (size: 3/4" - 1.25" in diameter)
- 2 tablespoons chopped Italian parsley
- 1 tablespoon finely chopped chives
- 2 tablespoons unsalted butter
- Kosher salt
- Freshly ground black pepper

TOOLS:

- [Chantal 3 quart soup pot](#)
- Colander



Photos by Amy Scott of A.E. Scott Designs - www.theaescott.com



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PROCESS:

1. Fill the 3 quart soup pot with water halfway.
2. Bring water to a boil and put in the baby potatoes. Boil for 10 minutes, or until soft. (Cooking time might vary depending on size of potatoes.)
3. Drain water from the potatoes using the colander and put back into the 3 quart pot.
4. Put on medium heat to allow potatoes to dry themselves. Stir a couple of times over 3 - 4 minutes. (you can leave a little longer to get slightly crispy.)
5. Add 2 tablespoons of butter and the chives. Stir into the potatoes, coating them completely.
6. Toss with chopped parsley and serve warm, or if you are cooking ahead: let potatoes cool first, then keep in refrigerator. Warm and add parsley right before serving.