Butter Steamed New Potatoes

Description

New potatoes are so tiny, and the skins are delicate and edible, and they really are the best potato for this. I do recommend cutting away a strip around the center so that the butter can infuse right into the meat of the potatoes. You can also prepare this with the smaller red potatoes, but for all other types of potatoes, peel and chop those into bite sized chunks. The peeled, buttered potatoes are especially decadent, because they will absorb a lot more of the butter while they cook.



Summary

Yield: 4
Prep Time: 45 minutes
Category: Potatoes
Cuisine: American

Ingredients

- 2 lb new or very small red potatoes
- 1/2 cup butter
- 1/4 cup water
- 1 tsp salt
- 1/2 tsp pepper
- 1/4 cup chopped fresh parslely

Instructions

Add the butter, water, salt and pepper to a medium saucepan and melt butter over low heat.

Meanwhile, scrub the potatoes and peel a strip away from the center of each potato.

Add to the saucepan, cover, and cook over low for 25 to 30 minutes.

Roll potatoes around in the pan occasionally as they cook, but do not remove cover.

Sprinkle the potatoes with the parsley, toss and transfer to a serving bowl, drizzling the remaining butter from the saucepan over the top.

Serve immediately.

Cook's Notes:

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If using larger red potatoes cut into quarters.

Can also substitute any other baking potatoes, but peel and cut those into bite sized chunks.

Adjust cooking times as needed.

Cut potatoes will also absorb more of the butter.

Can also substitute other herbs at the end; try chives, fresh sage, rosemary, thyme or basil, or use a dried herbes de Provence.