

Herb Buttered Potatoes by Lynn's Recipes



Lynn demonstrates how to make Herb Buttered Potatoes. This is a great side dish for any dinner. From Sandra Lee.

Ingredients:

- 1-1/2 pounds baby red potatoes, sliced in half
- ½ stick butter, softened
- 1 Tablespoon chopped garlic
- 1 Tablespoons fresh parsley, chopped
- Salt
- Freshly ground black pepper

Bring a large pot of salted water to a boil and add the potatoes. Cook until the potatoes are tender, about 12-15 minutes. Drain and return them to the pot.

Add the butter, garlic, parsley, salt and pepper to taste. Gently combine so that all the potatoes are evenly coated.

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