

Seasoned New Potatoes

Serves 4

1½ pounds new potatoes

2 Tablespoons oil or butter, melted
½ teaspoon dried or 1 Tablespoon
fresh dill weed

3 Tablespoons chopped fresh parsley

1 Tablespoon minced chives or 1-2
green onions

1 Tablespoon lemon juice



1. Scrub potatoes. Peel a ½-inch strip around center of each potato.
2. Place potatoes in pan. Cover with water.
3. Cook covered for about 20 to 25 minutes or until tender.
4. Drain liquid off potatoes and place in a bowl.
5. Add butter, dill, parsley, chives, and lemon juice to potatoes.
6. Stir to coat. Serve hot.



Recipe adapted from University of Nebraska-Lincoln Extension.

University of WI, U.S. Dept. of Agriculture and WI counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA.



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