

LEMON-BUTTER RED POTATOES

SOURCE: QUICK COOKING, Jan/Feb 2002 (Jane Walker, Dewey AZ)

Prep and Cook time: 30 minutes or less

INGREDIENTS:

10 medium red potatoes, quartered
1/e C butter (no substitutes)
2 TBS olive OR vegetable oil
1/3 C lemon juice
3 TBS minced chives
2 TBS minced parsley
1 TBS grated lemon peel
1 tsp salt
1/4 tsp pepper
1/4 tsp ground nutmeg

DIRECTIONS:

Place potatoes in large saucepan - cover with water - cover and bring to boil - cook 15-20 minutes or till tender.

In small saucepan, heat butter over medium heat for 2-3 minutes or till lightly browned - remove from heat - stir in remaining ingredients - drain potatoes - top with lemon butter.

Yield: 6 servings