

# Betty's Crispy New Potato Rounds Recipe



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In this video, Betty shows how to turn her leftover Subtly Savory Parsley-Buttered New Potatoes into crispy baked potato rounds. For this recipe you will need to refer to the Subtly Savory Parsley-Buttered New Potatoes recipe to prepare the potatoes (or, you may use leftover baked or boiled potatoes).

## Ingredients:

about 8 whole cooked new potatoes

leftover butter that the potatoes were cooked in (or 1/2 stick melted butter or margarine)

sea salt (ground), or regular salt -- to taste

fresh ground black pepper, or regular black pepper -- to taste

Heat oven to 350 degrees. Remove the leftover whole new potatoes from the butter in which they were served. On a cutting board or platter, slice each new potato into rounds, about 1/4 to 3/8-inch thick. Place them in a single layer in a large Pyrex baking dish. Melt the leftover butter (or 1/2 stick fresh butter or margarine). Now grind sea salt or regular salt to taste evenly over the potato rounds. Next grind fresh pepper or regular pepper to taste evenly over the potato rounds. Finish assembling the recipe by drizzling the melted butter or margarine over the top of the potatoes. Bake at 350 for a total of 30 minutes. Turn once, after 20 minutes have elapsed and cook for the remaining 10 minutes. Check occasionally for brownness, and adjust the time for your oven, if necessary. These will be the \*perfect\* accompaniment to a hamburger or sandwich for lunch--the day after! Hurray for leftovers!!!