

Betty's Oven-Browned New Potatoes



Uploaded on 18 Nov 2010

In this video, Betty demonstrates how to make Oven-Browned New Potatoes. I designed this recipe for the holidays, as an alternative to the conventional mashed potatoes. These potatoes are easy to make, and timing is not crucial for them when you are putting together a large dinner!

Ingredients:

new potatoes, fairly equally sized and peeled (Use as many as you need for your meal. I used 12 Baby Reds.)
salt, to taste
melted butter, enough to coat the potatoes
freshly ground black pepper
fine, dry breadcrumbs (enough to coat the potatoes)

In a large pot, place the peeled new potatoes. Cover with water, add desired amount of salt, and bring to a boil. (I used 1 teaspoon salt for 12 potatoes.) Cook, until done, about 15 to 20 minutes, depending on the size of the potatoes. (The potatoes should be fork-tender, not falling apart.) Remove from heat and drain. In a baking dish (appropriately sized), place your drained potatoes. Drizzle melted butter over the potatoes and turn to coat. (I used 3 tablespoons melted butter for 12 potatoes.) Grind some fresh black peppercorns over the top of the buttered potatoes. Place fine, dry breadcrumbs in a shallow dish. (I used 1/2 cup breadcrumbs for 12 potatoes.) Dip the buttered potatoes, one at a time, into the breadcrumbs, covering completely. You may go back and dip the coated potatoes in melted butter again and coat a second time with breadcrumbs. (This is not necessary, but makes a crisper, crunchier outside for the potatoes.) Place each coated potato back in your baking dish with the melted butter. When you have finished coating all of the potatoes, you may pour off any excess butter from the baking dish, which is now filled with breadcrumb-coated potatoes. Bake at 400 degrees F for 10 to 15 minutes, or until the outsides of the potatoes are crisp and golden. Remove from oven, and serve immediately! These are great as an accompaniment to any meal. They are already salted, peppered, and buttered, and the crunchy outside is attractive and tasty! I hope you enjoy this different way to serve potatoes with your meal! --Betty ☐