

# Betty's Subtly Savory Parsley-Buttered New Potatoes Recipe



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In this video, Betty demonstrates how to make tasty Parsley-Buttered New Potatoes. They are a great variation on the potato theme!

## Ingredients:

10 - 12 small-to-medium-sized red new potatoes  
1 tablespoon salt  
1 stick (1/2 cup) butter or margarine  
Snipped fresh parsley (to taste)

Wash the new potatoes. With a paring knife, cut a small amount of the peeling in a circle from each of the potatoes midway down (for looks). Fill a large pot about half-way with water. Add 1 tablespoon of salt and bring the water to a boil. One or two at a time, place the new potatoes into the boiling water. Return the water to a boil over medium-high heat. Cook for about 25 minutes, or until fork-tender (but not mushy). As the potatoes become nearly done, place the stick of butter in a deep skillet, and melt it over low heat. Remove the potatoes with a utensil one or two at a time and place them in the skillet of melted butter. Salt a little, if desired. Spoon the potatoes into a serving dish. Snip parsley (to taste) over the top of the potatoes in the serving dish. Serve while hot! It's great!!!