

Herb & Garlic Baked Potatoes

Ingredients:

4 lbs Yukon Gold Potatoes
1/3 cup Chicken Broth
Sea Salt
1/2 cup Butter
1/3 cup fresh chopped Dill
1/3 cup fresh chopped Parsley
1/4 cup fresh chopped Chives
7 Garlic cloves
1 tsp Sea Salt, adjust to taste
Ground black pepper

Directions:

Preheat the oven to 425°.

Line a large baking sheet with foil, sprinkle some oil on it.

Preparing the Potatoes:

Fill an extra-large bowl with cold water.

Peel the potatoes and drop them into the cold water.

This will keep them from browning.

Once all the potatoes are peeled, rinse them under cold running water, then fill the bowl back up with fresh water.

Cube the potatoes into 1-inch pieces and spread them evenly onto a baking sheet.

Pour the chicken broth over the potatoes and season lightly with salt.

Baking Instructions:

Wrap the baking sheet very tightly with a sheet of extra-wide foil.

Having no seams will keep the moisture trapped inside the pan and steam bake the potatoes better.

Bake the potatoes at 425°F for 35 to 40 minutes, until the potatoes are fork-tender.

Check for doneness at 35 minutes; bake for more time if needed.

When done, remove the potatoes from the oven and carefully pull the foil away from yourself to avoid the hot steam.

Garlic & Herb Butter:

Next, prepare the butter dressing.

Cube the butter into large chunks, then place into a bowl or saucepan and melt it.

Grate the garlic using a zester or microplaner into the butter.

Chop the fresh dill, parsley, and chives.

Add approximately half the herbs into the butter, keeping the rest for garnishing the potatoes later.

Stir everything together and let the butter stand at room temperature until ready to use.

Dressing & Serving the Potatoes:

Once the potatoes are baked, carefully remove the foil.

Stir the butter again, then pour over the potatoes.

Using a rubber spatula, gently toss the potatoes until they're well coated in the garlic butter.

Transfer the potatoes into a serving bowl and serve!