

## YUKON GOLD POTATOES, JACQUES PEPIN STYLE

### Ingredients:

- 4 lbs baby Yukon gold potatoes
- Salt & Pepper
- 4 cups chicken stock
- 4 tbsp butter
- 3 tbsp chopped parsley leaves

### Directions:

- Place potatoes in a deep skillet and add salt & pepper to taste.
- Cover potatoes halfway with chicken stock, about 4 cups, add butter and cover with lid. Cook potatoes UNTIL ALMOST TENDER, about 8 to 10 minutes, depending on the size of the potatoes.
- Remove lid and allow the stock to evaporate, about another 5 minutes.
- Once the stock has evaporated, pop each potato using a ladle or large spoon, creating a small crack in each, *but do NOT smash*.
- Allow the potatoes to brown on each side, another 5 minutes, and re-season with salt & pepper if necessary or desired.
- Remove the browned potatoes and place onto plates, garnished with parsley.