

Pommes de Terre Sauté

Ingredients:

2½ -3 lbs small, firm, smooth skinned Potatoes
6-8 tbsp Butter
Salt and Pepper
8 tbsp minced Parsley

Directions:

Scrub potatoes well but do not peel.
Steam until cooked through, about 20 minutes.
Let cool.
Just before serving cut potatoes in quarters, or if very small in half, melt the butter in large sauté pan (may need to use two) over medium high heat.
When butter starts to sizzle, add potatoes and shuffling the pan vigorously back and forth sauté them till golden brown on all sides. About 5-6 minutes.
Season with salt and pepper, sprinkle with parsley, toss and serve.