

RISOLE POTATOES

for 10 people

Ingredients:

5 pounds small red potatoes, peeled
10 tsp unsalted butter
3 tsp chopped fresh parsley
3 tsp minced fresh chives
Salt and pepper to taste

Preparation:

1. Start by parboiling the potatoes in two large saucepans for 10 minutes, then drain.
2. Melt 5 TS of the butter over low heat in each of the two sauce pans. All the potatoes need to be touching the bottom of a pan so they will brown.
3. Cover and cook them in the butter over low heat for 10 minutes. Swirl each pan occasionally to stir, holding the cover in place.
4. Uncover and increase heat to medium-high. Sauté 10 minutes, turning potatoes until golden brown on all sides.
5. Toss with butter, parsley and chives, and seasonings before serving.
6. Serve on warm plates immediately.