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**Waukesha County  
UW Extension  
Farmers Market Fresh**

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## **Seasoned New Potatoes**

*Ingredients:*

*Serves 6*

- 1½ pounds new potatoes
- ½ teaspoon dried dill
- 2 tablespoons butter or margarine, melted
- 3 tablespoons chopped fresh parsley
- 1 tablespoon minced chives
- 1 tablespoon fresh lemon juice



*Directions:*

1. Wash potatoes. Peel a ½ inch strip around center of each potato.
2. Combine potatoes and dill in a medium saucepan.
3. Cover with water and cook covered for about 20 to 25 minutes or until tender.
4. Drain liquid off potatoes and dill and place in a bowl.
5. Combine butter, parsley, chives, and lemon juice.
6. Spoon over hot potatoes and stir to coat.

*This recipe was modified from University of Nebraska–Lincoln Extension.*