
Waukesha County
UW Extension

Farmers Market Fresh

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



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
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Directions:

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

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

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