

# Braised Red Potatoes

Serves: 6

This is a great dish. The potatoes are creamy with a nice brown crust on the cut side. The garlic/lemon/pepper coating gives them a taste that makes them a stand-alone side dish. They aren't the best choice for soaking up a sauce but go well with meats and side dishes that don't have much sauce.



## Ingredients:

- 1 1/2 lb. small red potatoes
- 2 cups water
- 3 Tbsp. unsalted butter
- 3 cloves garlic
- 3 sprigs thyme
- 3/4 tsp. salt
- 1 tsp. lemon juice
- 1/4 tsp. pepper
- 2 Tbsp. minced chives

## Equipment

- Large skillet (all potato halves must fit face down)
- Tongs

### Braised Red potatoes:

☑	Directions	Time (min)	
	Rinse and then cut potatoes in half	5	
	Peel garlic	1	
	Place potatoes cut side down in pan	1	
	Add water, butter, garlic, thyme, and salt to the pan	1	
	Heat to a boil and then reduce heat to simmer	2	
	Cover. Simmer until potatoes are tender	15	
	Remove lid. Remove garlic and reserve. Discard thyme	2	
	Increase heat and boil off water until butter starts to sizzle		
	Mince garlic and mash into paste	1	20
	In a small bowl, combine garlic, lemon juice, and pepper	1	
	Check potatoes, and move to prevent sticking but keep cut side down until brown	1	
	Remove from heat to serving bowl. Toss with garlic, lemon, pepper mixture and chives	5	
	Total	52	