

Crushed Red Potatoes with Garlic & Herbs

"Cook's Country" magazine August/September 2018

Cook's Country TV Season 13: Herbaceous Chicken and Potatoes

*The ingredients from this recipe were taken by viewing the video hyperlinked to the recipe title.*

2 pounds small red potatoes, washed and scrubbed  
2 tablespoons plus ½ teaspoon kosher salt, separated  
¼ teaspoon freshly ground black pepper  
2 tablespoons minced chives  
2 tablespoons minced parsley  
1 clove of garlic, minced  
6 tablespoons unsalted butter

Place potatoes in a Dutch oven covered by 1" of cold water. Turn heat to high and bring to boil. Reduce heat to a medium high and cook potatoes for approximately 20 minutes or until a knife inserted goes in without resistance. (Test several potatoes for doneness).

Drain potatoes and wipe the inside of the pot dry. Melt butter in pan; add garlic and cook until fragrant, approximately 30 seconds. Turn heat off, add chives, parsley, salt and pepper; mix. Add potatoes and stir until covered with butter and herb sauce. Using the back of a wooden spoon, smash potatoes. Serve immediately.