

### **New Potato Pouches**

3 lb. small to medium new potatoes

1 tsp. thyme

2 tbs. butter

1/2 tsp. rosemary

2 cloves garlic, finely chopped

1/2 tsp. salt

2 tbs. finely chopped parsley

1/4 tsp. fresh ground pepper

Preheat oven to 375 °.

Bake potatoes on baking sheet for 1 hour and 15 minutes. Set aside 15 minutes to cool.

Melt butter in small skillet over low heat. Add garlic and cook 2 minutes, add herbs and seasoning, stir these to combine and remove skillet from fire.

With paring knife cut a large X in the top of potatoes. Squeeze potato, spoon in butter mixture and bake another 5 minutes and serve