

New Potatoes in Chive Butter

Can be prepared in 45 minutes or less.

3 tbs. unsalted butter, softened

1/2 cup 1/2 inch pieces fresh chives

freshly ground black pepper to taste

3 pounds small new potatoes (about 1 to 1 1/2 inches in diameter), scrubbed

In a large bowl, combine butter, chives, pepper, and salt to taste.

If desired, with a channel knife, cut two intersecting strips around middle of each potato.

In a large saucepan, combine potatoes with salted water to cover by 1 inch and simmer until just tender, 15 to 20 minutes. Drain potatoes in a colander and add to butter mixture, tossing to combine.

Serve potatoes warm.

Serves 6