

## **Stewed Potatoes**

4 Servings

13/16 new potatoes

1 lb margarine/butter

1/4 c milk

salt & pepper to taste

Scrape (do not peel) the red skins from the new potatoes. Rinse then place in pot with water covering the potatoes. Bring to a boil, then reduce heat, cover and let cook until the potatoes are tender (but not falling apart). Take off of heat. Gently shake the mixture to loosen some of the potato into the broth. Put the margarine into the mixture. Pour milk into the mixture. Sprinkle with salt and pepper. Stir and let sit until rest of the meal is prepared.