

## Herbed New Potatoes

(Milk Free, Wheat Free)

- 12 Small New Potatoes
- 4 Teaspoons Margarine
- 4 Teaspoons Minced Fresh Parsley Or 1 1/3 Teaspoons Dried Parsley
- 4 Teaspoons Minced Fresh Chives Or 1 1/3 Teaspoons Dried Chives
- Fresh Parsley Sprigs, Optional For Garnish
- Peel 1/2 –Strip Around The Center Of Each Potato And Immediately Place Potatoes In A Medium Saucepan Of Cold Water. Add Enough Additional Water To The Saucepan To Cover The Potatoes By 2 Inches. Bring To A Boil Over Medium-High Heat. Boil Until The Potatoes Are Easily Pierced By A Fork But Firm, About 20 Minutes; Drain. Do Not Overcook. Cover To Keep Warm. Place The Margarine In A Microwave-Safe Bowl. Microwave On HIGH Until Melted, About 5 To 10 Seconds. Stir In Minced Parsley And Chives. Pour The Margarine Mixture Over
- The Potatoes And Toss To Coat.
- Spoon The Potatoes Into A Serving Bowl. Garnish With Sprigs Of Parsley, If Desired. Serve Immediately.

Variation:

- For Variety, Sprinkle With Chopped Cooked Bacon And Or Finely Minced Green Onions.