

Butter Sauteed Red Potatoes

Ingredients

- Red Potatoes - 8
- Extra virgin olive oil - 60 ml - 1/4 cup
- Butter - 120 ml - 1/2 cup
- Black Pepper, ground - 1 ml - 1/4 tsp
- Salt - 1 ml - 1/4 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Heat the olive oil in a large sauté pan.
4. Cook the potatoes in the pan over moderate heat until browned on all sides, about 15 minutes.
5. Add the butter and cook over slightly lower heat while turning often until tender, about 10 minutes.
6. Add salt and pepper.
7. Move the sautéed potatoes to a bowl and serve at once.

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