

Crispy Baked Red Potatoes

Ingredients

- Red Potatoes - 6
- Chives - 1 stalk
- Butter, melted - 30 ml - 2 tbsp
- Sour Cream - 30 ml - 2 tbsp
- Garlic, minced - 1 ml - 1/4 tsp
- Black Peppercorn, ground - .5 ml - 1/8 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Cut potatoes in half lengthwise.
3. Combine melted butter and seasonings in a glass baking pan.
4. Place potatoes, cut side down, in butter mixture.
5. Bake in a 350 degrees F oven for 40 minutes or until tender and cut sides of potatoes are browned and crispy.

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