

Rissole Potatoes

Ingredients

- 1 1/2 lb Small Red Potatoes
- 2 T Kosher Salt (plus 3/4 teaspoon)
- 6 T Butter
- 2 T Parsley (chopped)
- 2 T Chives (chopped)
- 1/2 t Ground Black Pepper

Instructions

1. Combine the potatoes and 2 tablespoons of the salt in a large saucepan. Add water to cover the potatoes and bring to a boil over high. Reduce the heat to medium and cook until the potatoes are tender when pierced with a fork, 10 to 15 minutes. Drain in a colander.
2. Melt 4 tablespoons of the butter in a saucepan over medium-high. Add the potatoes; cook stirring occasionally, until golden brown on all sides, 10 to 12 minutes.
3. Combine the potatoes, parsley, chives, pepper, and the remaining 2 tablespoons butter and 3/4 teaspoon salt in a medium bowl; toss to coat.