

# STEWED WHITE POTATOES

## Ingredients

1. 2 lbs. White Potatoes
2. 1 tsp. Salt
3. 1/2 tsp. Pepper
4. 2 tblsp. Butter
5. 1/4 tsp. Dill Seed
6. 1/4 tsp. Parsley Flakes
7. Water to cover

## Instructions

1. Peel and wash potatoes.
2. Cut into wedges of desired size.
3. Put potatoes in pot.
4. Cover with water.
5. Sprinkle on salt, pepper, dill seed, and parsley flakes. Dill adds an earthy flavor to potatoes, makes them taste more like “just graveled”.
6. Add butter to pot.
7. Bring to a boil, lower heat to medium, boil until potatoes are soft, but not mushy, approximately 20 minutes.
8. Stir potatoes gently to allow liquid to thicken. If too thick, add more water. Serve potatoes hot.