

Garlic Dill New Potatoes

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Ingredients

8 med. red new potatoes – steamed or boiled until tender
4 cloves garlic – minced fine
1/2 cup real butter
2 Tbls. fresh chopped dill OR 2 Tbls. dried dill weed
1/2 tsp. celery salt
1/4 tsp. salt
1/4 tsp. ground black pepper

Directions

Cut cooked potatoes into wedges or quarters; set aside.

Melt butter in a large frying pan and sauté garlic in butter for 1 minute.

Add potatoes and remaining ingredients to pan.

Sauté until the potatoes are lightly browned.