Sherry Potatoes
From – simplyrecipes.com

1 lb potatoes, scrubbed clean, sliced into 1/4” slices
¼ cup butter, melted
¼ cup dry sherry
salt
freshly ground black pepper
1 Tbsp chopped fresh parsley

• Preheat oven to 375 degrees.
• Arrange potato slices in layers in a gratin pan or baking pan, sprinkling salt and pepper over each layer.
• Pour sherry over the potatoes.
• Pour the melted butter over the potatoes.
• Make sure the potatoes are well coated.
• Bake uncovered for 30 to 40 minutes or until potatoes are cooked, but not mushy, and they are slightly browned on top.
• Remove from oven, sprinkle with chopped fresh parsley.

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