Smashed New Potatoes with Garlic and Chives

From – simplyrecipes.com

1 to 2 lbs new potatoes
3 Tbsp unsalted butter
salt
1 minced garlic clove
1 to 2 Tbsp minced chives or green onion greens

• Preheat oven to 350 degrees.
• Put the potatoes in a medium oven-proof pot (with a cover) and add about 1 Tbsp of the butter, cut into pieces.
• Cover and bake in the oven for 20 minutes.
• Take the potatoes out and mix them so they're coated with butter.
• Sprinkle the potatoes with salt.
• Return to the oven, cover and cook for another 45 minutes to an hour, depending on how large the potatoes are.
• To test for doneness, poke a potato with a fork. If fork penetrates easily, they're done.
• When the potatoes are nice and soft, remove the pot from the oven and, using a potato masher, crush each potato. Don't pound them into oblivion, just crush them.
• Toss with the garlic and remaining butter.
• Add more salt to taste.
• Sprinkle chives on the potatoes to serve.

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