

## Cottage-Fried New Potatoes

Easter Sunday Country Style | March 2008



*Cook these crisp and savory potatoes before guests arrive, then keep them warm in the oven until serving time.*

START TO FINISH: 25 MINUTES

- 6 TBSP. BUTTER
- 2 LB. TINY NEW POTATOES, CUT INTO WEDGES
- 1/2 TSP. SALT
- 1/4 TSP. GARLIC POWDER
- 1/4 TSP. GROUND BLACK PEPPER
- 1 LARGE ONION, CHOPPED
- 1 MEDIUM RED SWEET PEPPER, CHOPPED

Divide butter and melt in 2 large skillets. (If necessary, add additional butter during cooking.) Place half of the potatoes in each skillet. In each skillet sprinkle half of the salt, garlic powder, and black pepper. Cook, covered, over medium heat for 8 minutes. Add half of the onion and sweet pepper to each skillet. Cook, uncovered, for 8 to 10 minutes more or until potatoes are tender and browned, turning frequently. Makes 8 servings.

**MAKE AHEAD:** Transfer cooked potato mixture to a 2-quart baking dish or casserole dish. Cover with a lid or foil. Hold in a 200° oven for up to 1 hour.

Per serving: 168 cal., 9 g fat (6 g sat. fat), 23 mg chol., 215 mg sodium, 21 g carbo., 3 g fiber, 3 g pro.