

## LitlJay's New Potatoes

4-6 medium or large fresh new potatoes

½ cup parsley

1 tbsp. extra virgin olive oil

6 cups water

Combine water, oil, and parsley in a 4 quart saucepan and heat to boiling.

While the water is heating, cut the potatoes into quarters (peeling is optional). Once it is boiling, lower the fire to medium, add the potatoes, and stir frequently to keep the parsley and oil mixed in consistently.

Simmer for 5 to 10 minutes or until the potatoes are done all the way through. Drain. Add butter, salt, and pepper to taste and serve immediately.

(Zesty variation: Add a tablespoon of fresh chopped or dried cilantro with the parsley)

The water drained off can be saved and used in your favorite gravy recipe if you wish.