



S.P.A.FingerlingPotatoRecipe

BraisedFingerlingPotatoes

Yield: 4-6 Servings

PrepTime:10Minutes

CookTime:35-45Minutes

Ingredients:

2-3TablespoonsUnsaltedButter

2PoundsS.P.A.FingerlingPotatoes,leftwholeandscrubbed 2

Teaspoons fresh, chopped Rosemary

1-1/2CupsChickenBroth,home-madeorlowsodiumcanned

Kosher Salt and freshly ground Black pepper

Instructions:

Preheatoven to 375degrees.Meltbutterinaflameproofcasserole large enough to hold potatoes in a single layer.Add potatoes and rosemary.Season with salt and pepper; stir to mix.Add broth to come two-thirds up sides of potatoes; bring to boil.Cover and bake until potatoes are tender, some broth has cooked away and the remainder is slightly thickened, 35-45 minutes.

Servehot.

Specialty Potato Alliance

Phone:(323) 588-1127 Fax:(323) 588-7723

www.potatoalliance.com