

Organic Salt Potatoes with Garlic and Parsley

Organic small potatoes, any kind, scrubbed (small new potatoes are best!)

Fresh cloves of organic garlic

Fresh organic parsley, chopped

Organic Butter

Sea Salt

Put potatoes and a few cloves of garlic (according to taste) in a pot. Cover with water and add salt to taste. Cook until the potatoes are done. Drain the water off. Add 1 stick of organic butter and cover to melt. Add chopped parsley and toss well to coat potatoes with butter. This will cream the cooked garlic cloves into the butter.

Delicious!

**Engelbert Farms
Nichols, NY**