

JUICY POTATOES











INGREDIENTS

- ◆ 3 Large Russet Potatoes
- ◆ 1 Large or 2 small Onions
- ◆ 2 Tbsp. Butter - **Optional*
- ◆ 1 Tbsp. Olive Oil
- ◆ 1 Tbsp. Salt
- ◆ 1/2. Tbsp. Pepper
- ◆ 2 Bay leaves
- ◆ 1 tsp. Thyme – fresh or dried
- ◆ 1 tsp. Rosemary – fresh or minced
- ◆ Splashes of Stock or Water – about ¼ - ½ C.

** Referring to Step 4:*

I say optional when it comes to Butter because of 2 Tbsp. Olive Oil along with the splashes of Stock or Water, gets the job done just as well.

STEPS

- 1  Begin with 3 large Russet Potatoes to 1 large or 2 small Onions
- 2  Chop the onions into a medium dice and chop the potatoes into about 1/2 in. pieces
 Add 1 Tbsp. Salt 1/2 Tbsp Pepper to the onions & potatoes.
- 3  Sauté them both in a heavy bottomed pot on medium heat with a combination of Olive Oil & Butter (optional).
 For 4 – 6 portions, 2 Tbsp. of butter & 1 Tbsp. Olive Oil is spot on.
- 4  Add in your Bay, Rosemary & Thyme. *
 Butter just makes the **JUICY POTATOES** much silkier – **GO FIGURE?**
 Either way, it's all good!
- 5  Stir the **JUICY POTATOES** every couple of minutes.
 Be sure to splash in some chicken stock or just water as the onions & potatoes are cooking to keep the starchy potatoes from sticking to the pot.

TIPS

Once the onions are translucent and the potatoes are crisp-tender (not overcooked), they are ready for the base of all your Chowders.

- ◆ **Do NOT** take the potatoes to the level of mashed as they will continue to cook in the Chowder.
- ◆ We all want a random bite of potato every now & then in Chowders.
- ◆ **AND ALWAYS** taste for seasoning. Bland **JUICY POTATOES** are a no-go!
- ◆ It should take a total of about 15 minutes from start to finish.
- ◆ Eating this all by itself in a bowl is never a bad idea either.

Economical & comforting!

15
mins



**It's worth making on a regular, not just for chowders.
Top the juicy potatoes with a protein of your choice,
(chicken, shrimp, beef, Pork, etc.).**