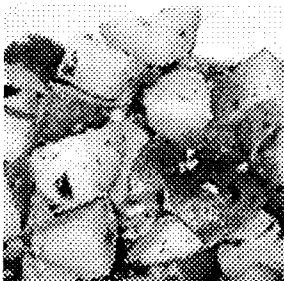


## Garlic Dill New Potatoes



Rated: ★★★★★

Submitted By: kelcampbell

Photo By: Erin D

Prep Time: 10  
Minutes

Cook Time: 10  
Minutes

Ready In: 20  
Minutes

Servings: 5

"Potatoes are tossed in a garlicky dill butter before being served in this easy side."

### INGREDIENTS:

8 medium red potatoes, cubed      2 teaspoons minced garlic  
3 tablespoons butter, melted      1/4 teaspoon salt  
1 tablespoon chopped fresh dill

### DIRECTIONS:

1. Place the potatoes in a steamer basket, and set in a pan over an inch of boiling water. Cover, and steam for about 10 minutes, until potatoes are tender but not mushy.
2. In a small bowl, stir together the butter, dill, garlic, and salt. Transfer the potatoes to a serving bowl, and pour the seasoned butter over them. Toss gently until they are well-coated.

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### \* Alternative directions:

Skip step #1.

Do step #2.

Spread potatoes in a single layer  
on a foil-lined baking pan.

Bake 40 minutes at 350°F  
(or until the potatoes are  
tender).