

Red Potatoes and Thyme

Ingredients:

2 pounds small red skin potatoes,
quartered
1 tbsp extra-virgin olive oil
2 tbsp butter
Salt and pepper
2 tbsp, 5 or 6 sprigs, fresh thyme,
leaves stripped and chopped

Preparation:

In a deep, medium skillet, bring water to a boil. Add quartered potatoes and simmer 12 minutes, until fork tender. Drain potatoes. Return the pan you cooked the potatoes in to heat over medium high. Add extra-virgin olive oil and butter, then when butter melts add potatoes. Season potatoes with salt, pepper, and chopped thyme. Coat and brown the potatoes, turning only occasionally, 7 or 8 minutes.