

Sage Salted Butter Baby Potatoes with a Sprinkle of Lemon Tellicherry Pepper

A 'savory' simple side dish

SERVES: 6
PREP TIME: 5 minutes
COOK TIME: 30 minutes
TOTAL TIME: 40 minutes

INGREDIENTS

- 18 small potatoes (2 lbs.) scrubbed, such as Yukon Gold, Red Bliss, or heirloom varieties, 1½" diameter
- 3 Tbsp. unsalted butter
- 6 Tbsp. GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil
- 1 tsp. + 1 Tbsp. GC Napa Valley Natural Sage Finishing Sea Salt
- ¼ tsp. + ¼ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
- 2 Tbsp. fresh chives or green onion tops, thinly sliced

TO PREPARE

- Place potatoes in a saucepan with enough water to cover by 1". Bring to a boil over high heat, then reduce to medium heat and gently boil potatoes until easily pierced with a knife, about 20 minutes.
- Melt unsalted butter in a small pan with 1 tsp. Sage Finishing Sea Salt and ¼ tsp. Lemon Tellicherry Pepper. Remove from heat and allow the salt and pepper to season the butter.
- Drain potatoes and let dry in the pan.
- Warm the seasoned butter.

TO SERVE

Place hot potatoes in a single layer on a serving platter. Liberally brush each potato on all sides with seasoned butter. Using a serving fork, press down gently on each potato to crack open slightly. Generously drizzle Savory Olive Oil, allowing the oil to penetrate the potato. Season to taste with 1 Tbsp. Sage Finishing Sea Salt and ¼ tsp. Lemon Tellicherry Pepper. Garnish with chives or green onion.

SHOPPING LIST

- 18 small potatoes (2 lbs.) such as Yukon Gold, Red Bliss, or heirloom varieties, 1½" diameter
- 1 stick unsalted butter
- 1 small bunch chives or green onions

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