

Crisp Baby Reds

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	olive oil
1	quart	chicken broth
2	pounds	small red potatoes - peeled
1	tablespoon	parsley - chopped
2	teaspoons	coarse salt

Preheat oven to 425.

Pour oil into shallow baking dish or roasting pan and put in oven.

In a large pot, bring broth to a boil over med-high heat. Add potatoes to boiling broth and cook for 6 minutes, or until surface is very tender. Drain and reserve liquid.

Return potatoes to the pot over medium heat and cover. Shake pot for 1 minute to dry.

Remove dish of oil from oven. Add potatoes to oil with a slotted spoon, stirring to coat. Return pan to oven and bake for 45 minutes.

Combine parsley and salt and sprinkle over potatoes.