

# LEMON GARLIC REDSKIN POTATOES

## UTENSILS:

3 quart Saucepan

## INGREDIENTS:

3 lb. baby redskin potatoes

3 tablespoons Lemon Pepper

3 tablespoons of minced garlic

3 tablespoons of olive oil

6-8 tablespoons of water

## DIRECTIONS:

Wash the potatoes and put them in the saucepan with 6 tablespoons of water. Cover the pan with the whistle open. Heat the pan on medium heat until the whistle sounds. Close the whistle and reduce the heat to low or simmer. Let potatoes cook, without opening the lid, for 30 minutes. Remove the lid and toss with the garlic, lemon pepper and olive oil.

## NOTES:

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