



Parsley Potatoes

(Serves 4)

1 pound red potatoes

2 teaspoons vegetable oil

1/2 onion, chopped

2 cloves garlic, crushed

2/3 cup chicken broth

2/3 cup chopped fresh parsley

1/4 teaspoon ground black pepper

Peel a strip of skin from around the center of each potato. Place the potatoes in cold water. Set aside. Heat oil in a large skillet over medium high heat. Sauté onion and garlic for 5 minutes or until tender. Pour in broth and the parsley. Mix well and bring to a boil. Place the potatoes into a large pot full of salted water. Bring the water to a boil,