**Carol’s Parsley Potatoes**

With Easter just around the corner, I thought it would be fun to share my momma’s parsley potatoes. She always made them for Easter dinner…or linner, because for some reason we always enjoyed our Easter meal around 2 or 3:00 on the afternoon!

Our menu always consisted of ham, parsley potatoes and green beans along with Easter dyed deviled eggs. It’s actually a simple meal to make, but oh so tasty! These potatoes were always a great side dish when my dad would grill. He’d be out cooking steaks and my momma would be making parsley potatoes!

With spring, it’s a quick and easy way to incorporate fun herbs. We use the dried ones, but fresh herbs work just fine, too. This is one of those feel recipes…how much parsley, butter, salt and pepper you ask? That’s easy, throw in whatever you feel like. LOL.  I’ve given measurements below, but if you feel like it needs more or less, do it! That’s what cooking is all about!

Let’s get cooking together…

**Ingredients:**

* 4-5 Red Potatoes
* 1 Stick of Butter
* 1/8 Cup of Dried Parsley
* Salt and Pepper

**How to Make It:**

You’ll notice in the pics that I doubled my recipe, so I added double the potatoes, 2 sticks of butter, 1/4 cup of parsley and so on.

* Bring a stock pot full of water to a boil.
* Scrub your red potatoes.
* Run your potatoes through your food processor. I used the 4 mm blade to give me thicker slices of potatoes.
* Side Note: Slicing them allows your potatoes to cook in 10ish minutes. If you don’t have a food processor, boil your whole red potatoes and smash them. It just takes a lot longer for them to soften.
* Salt your boiling water and add your sliced potatoes to the water. Bring up to a boil again.
* Every so often check your potatoes and stir. I use a fork to see if they are tender. You can tell the difference between an uncooked potato and a cooked potato. If it’s not cooked enough, the potato will still look pretty bright white and a fork with basically slice the potato. A cooked potato won’t be as bright and will allow your fork to pierce it without cracking.
* Side Note: The more you overcook your potatoes, the more it becomes like a mashed potato instead of staying whole true to the slices. Still tastes great, though.
* In a microwave safe bowl or cup, melt your butter in the microwave.
* Add your parsley to the butter and stir with a fork.
* When potatoes are done, strain water and dump just your cooked potatoes into a large bowl.
* Pour your parsley butter over the top and use a large spoon to mix your butter and potatoes.
* Add salt and pepper to taste and use large spoon to combine.
* Serve and enjoy!

Ellis and Tyler would love to see your family enjoying your parsley potatoes together! You can share your pics on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!

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Originally posted on [Carolbake.com](http://carolbake.com/)