

Red Potatoes with Herbs

Recipe I-23

Ingredients	50 Servings		100 Servings		For 25 Servings	Directions
	Weight	Measure	Weight	Measure		
Baby red potatoes, unpeeled ■	14 lb		28 lb		7 lb	<ol style="list-style-type: none"> 1. In a large stockpot or steam kettle boil potatoes until just fork-tender – approximately 20 minutes. 2. While potatoes are cooking combine basil, chives, lemon juice, pepper, and oil in a saucepan and heat to simmer. 3. Drain potatoes once tender, and let the steam evaporate. 4. Allow potatoes to air dry slightly before coating with oil mixture. 5. Pour hot herb and oil mixture over the cooked potatoes and toss lightly to evenly coat. 6. Serve immediately or hold in 200° F oven until ready to serve. <p>● Serve ½ cup (4 ounces).</p>
Basil, dry		½ cup		¾ cup	6 Tb	
Chives, dry		½ cup		¾ cup	6 Tb	
Lemon juice		½ cup		¾ cup	6 Tb	
Black pepper, ground		1 ½ tsp		1 Tb	¾ tsp	
Vegetable oil		2/3 cup		1-1/3 cups	1/3 cup	

■ USDA commodity fruits, vegetables, or beans listed in the *Food Buying Guide for Child Nutrition Programs, 2008 edition*

