

# Oregano Fingerling Potatoes

Courtesy of Carole's Creations

Prep Time: 12 minutes

Cooking Time: 20-30 minutes

Serves: 4

**CChints:** Fingerlings are a little more expensive and can run \$3.00 a pound. They can come in different colors but they will be long and finger-shaped. They are fun, good and add interest to your meal's presentation.



- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 1.5 pounds fingerling potatoes, rinsed
- 1/2 pound baby new potatoes, rinsed
- 1 teaspoon garlic salt
- 1 teaspoon kosher salt
- Dash of fresh black pepper
- 2 tablespoons chopped fresh oregano
- 2 tablespoons chopped fresh chives

You will need a large heavy pan like a Dutch oven or cast iron pot with a lid for this recipe.

Wash the potatoes but do not take off the skin or dry them. The moisture will help to start the steaming process. Put the pan over medium-low heat and add the butter and oil. Add the potatoes and toss to coat each one. Sprinkle in the garlic, salt and pepper. Reduce the heat to low and cover the pan.

Let them cook for 20 – 30 minutes. The time will depend on the size of the potatoes, so start checking them at 20 minutes. During this time, use hot pads to pick up the pan and give it a gentle shake to toss the potatoes about. Try not to open the lid and let out any steam.

When they are fork tender remove the pan from the heat and let them steam for another 5 minutes. Remove the lid, toss in the oregano and chives and transfer to a serving bowl.