

Garlic Dill Potatoes

Ingredients:

8 med. red potatoes, steamed or boiled
until tender
4 cloves garlic, minced fine
1/2 C real butter
2 Tbsp fresh chopped dill
1/2 tsp celery salt
1/4 tsp salt
1/4 tsp ground
black pepper

Preparation:

Cut cooked potatoes into wedges or quarters; set aside. Melt butter in a large frying pan and saute garlic in butter for 1 minute. Add potatoes and remaining ingredients to pan. Saute until the potatoes are lightly browned.

