

Red Potatoes with Herbs

Makes: 50 or 100 servings

Ingredients	50 Servings		100 Servings	
	Weight	Measure	Weight	Measure
Baby Red potatoes, unpeeled	14 lb		28 lb	
Basil, dry		1/2 cup		3/4 cup
Chives, dry		1/2 cup		3/4 cup
Lemon juice		1/2 cup		3/4 cup
Black pepper, ground		1 1/2 tsp		1 Tbsp
Vegetable oil		2/3 cup		1 1/3 cup

Directions

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 degrees F oven until ready to serve.
7. Serve 1/2 cup (4 ounces).

Notes

Additional Tips

You can find the recipe for 25 servings and family sized servings [here](#).

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	120	
Total Fat	3 g	
Protein	2 g	
Carbohydrates	21 g	
Dietary Fiber	2 g	
Saturated Fat	NA	
Sodium	10 mg	