



# Parsley Potatoes

// Whenever there was a new baby, Babby would always come to Seattle to help out and take care of the older kids, cook, or just do whatever had to be done. She couldn't always stay too long because she had to get back to work, but many times she would bring some of us older kids back with her to Los Angeles. There were times my Uncle Marty would come fly us back and forth. We lived for those visits. //

» TOBY HECHT «

## INGREDIENTS

- 1 pound red potatoes
- 1 yellow onion
- ½ cup Italian parsley, or more to your liking, washed
- ½ stick (4 tablespoons) plus 1 tablespoon margarine or butter
- ½ cup water or milk
- salt, to taste
- pepper, to taste

## METHOD

Scrub potatoes until clean and smooth. Slice thin with peel on. Dice onion finely and place either in a pan or pot (Babby made this dish mostly in a pot), and sauté with 1 tablespoon of margarine or butter until soft. Add sliced potatoes. Chop parsley and add to pan.

Add remaining margarine or butter, and add water. Add salt and pepper and cook on low heat on the stove, or in oven at 350°F for 30-40 minutes. These potatoes cook fast so watch if on the stove. Garnish with fresh parsley.

This recipe can be made dairy or pareve. For a crispier option, cook potatoes a little longer.