



Garlic Parmesan Potatoes in Cream Sauce



Ingredients:

- 1 ½ lbs. yellow baby potatoes
- 2 ½ tsp salt
- ¼ cup butter
- 4 garlic cloves, minced
- 2 TBLS all-purpose flour
- 1 cup chicken broth
- ½ cup half and half
- ¼ cup shredded Parmesan cheese
- 1/8 tsp cayenne pepper
- Fresh chopped parsley
- Salt and black pepper

Method:

1. Add the potatoes to a cooking pot and cover with 2 quarts of cold water, and stir in the salt.
2. Bring to a boil over high heat. Once boiling, reduce the heat a light simmer and cook the potatoes uncovered for 13-15 minutes or until knife tender. You want to start checking for doneness round 12 minutes. Do not overcook or they will fall apart. Drain immediately and set aside.
3. While the potatoes are cooking, start on the cream sauce. In a large sauté pan, melt butter over medium heat. Add garlic and cook, stirring frequently, until fragrant, about 30 seconds.
4. Whisk in the flour and cook until lightly golden, about a minute or so.
5. Gradually whisk in the chicken broth and cook, whisking constantly until slightly thickened.
6. Stir in half-and-half, cayenne pepper, and Parmesan cheese. Season with salt and pepper to taste.
7. Let the mixture thicken. If it is too thick, add more milk as needed.
8. Stir in the cooked potatoes until fully coated in the cream sauce. Garnish with fresh chopped parsley before serving.