

SLOW-COOKED MARBLE POTATOES

Ingredients	Amounts
Marble potatoes, washed	3 lb.
Water	1 gal.
Salt	3 oz.
Sugar	½ oz.
Thyme	½ bu.
Oregano	½ bu.
Rosemary sprigs, small	4 ea.
Basil	½ bu.

Method

1. Combine all ingredients in a heavy-bottomed pot and bring to a simmer. Once it reaches a simmer, turn down the heat until there are just very small bubbles in the pot.
2. Cook until tender and ice down in a metal pot; transfer to a plastic container and reserve for service.

Source: Todd Humphries