



Quail Mountain Fresh Rosemary

Patate del Rosmarino

New Potatoes with FRESH ROSEMARY And Dijon

- 2 lbs. very small red potatoes, washed and halved
- 3 Tablespoons butter 3 cloves garlic, minced
- 1 Tablespoon white wine 2 Tbs. Quail Mountain fresh Rosemary, chopped.
- 2 teaspoons Dijon mustard ¼ teaspoon celery salt
freshly ground pepper to taste

Cook potatoes in boiling water 10 to 15 minutes or until tender; drain and return to pan. Meanwhile, sauté garlic in butter in a small saucepan. Add wine and cook 1 minute. Add Quail Mountain fresh Rosemary and remaining ingredients.; cook and stir 1 minute more.

Toss with hot potatoes. Garnish dish with Quail Mountain fresh Rosemary sprigs.

Makes 6 to 8 servings.

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