

Blue Cheese Potatoes

A flavorful side to any main dish.

Yield: 12 servings

5 lbs	small potatoes cut into quarters
1/2 cup	unsalted butter, melted
4 tbsp	chopped fresh tarragon
1/3 cup	shallots
1-1/2 tsp	salt
1 tsp	black pepper
8 ozs	blue cheese, crumbled

1. In a large pot bring about 2 quarts of salted water to a boil. Meanwhile, take your potatoes and clean the outside of each.
2. In a large bowl, place the melted butter, tarragon, shallots, salt and black pepper. When the potatoes are completed, drain all of the water off of them and then place back into the pot you were cooking them in as to retain the heat.
3. Pour the above mixture over the cooked potatoes and then crumble the cheese on top. Place the lid on the top to keep warm until you are ready to serve. The pot should keep the potatoes hot for about 20 minutes.