

# Tiny Boiled Potatoes with Butter and Chives

Serves 8-12

This can be endlessly scaled up or down to feed as many or few people as you like. While I find the butter + chive + salt combo to be perfect in its simplicity, you can always dress it up. Add crushed red pepper flakes or anchovies melted into the butter, use dill or parsley, etc etc forever and ever, amen.

## Ingredients

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**2 pounds small, waxy potatoes**

**1/2 cup unsalted butter**

**Kosher salt and cracked black pepper**

**1 cup chives, finely chopped**

## Instructions

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- 1 Bring a medium pot of water to a boil. Season with salt. Add the potatoes and cook them until they're completely tender, about 10-15 minutes. Drain them and set aside to cool slightly.
- 2 In a small saucepan over medium heat, add the butter and lots of freshly cracked black pepper. Cook until the butter is melted and the pepper is very fragrant. Add a splash of water if needed to stop the butter from browning.
- 3 Slice the potatoes in half (or quarters if they're on the larger side), transfer to a bowl, and toss them with the butter. Add the chives and toss them again to coat. Season with flaky salt.