

ROASTED NEW POTATOES WITH BUTTER AND CHIVES

If you've ever dug a hill of potatoes, you know what a treat the teeny tiny ones are when cooked and eaten with butter and salt and pepper. Now, these diminutive spuds, smaller than a walnut, are often sold at supermarkets in the springtime. (We found ours—literally labeled “Teeny Tiny Potatoes” in 1-lb. net bags at Trader Joe’s.) They make a tasty accompaniment to roasted meat or poultry, but we discovered people love them when served hot on small skewers or toothpicks with a bowl of melted butter for dipping. Other dipping sauces—blue cheese dressing, for example—can be offered as well.

Difficulty: 1/5

Prep time: 5 minutes

Cook time: About 25 minutes

Serves: 8 as an appetizer; 4 to 6 as a side dish

Pellet recommendation: Any

2 pounds very small potatoes, each no more than 1-1/4 inch in diameter

Olive oil

Coarse salt (kosher or sea) and freshly ground black pepper

8 tablespoons (1 stick) butter

2 tablespoons minced fresh chives or parsley

2 teaspoons lemon juice

1/2 teaspoon Worcestershire sauce

Put the potatoes in a colander and rinse with cold water. Drain on paper towels and transfer to a rimmed baking sheet large enough to hold the potatoes in a single layer. Drizzle with olive oil and season with salt and pepper.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.

Place the baking sheet with the potatoes directly on the grill grate. Roast for about 25 minutes, shaking the pan once or twice, until the potatoes are tender and the skins are slightly wrinkled.

In the meantime, make the butter fondue: Melt the butter in the microwave or on the stovetop. Stir in the chives, lemon juice, and Worcestershire sauce and keep warm. Transfer to a small bowl for serving.

Tip the potatoes into an attractive serving bowl: they will stay hotter longer in a bowl than on a platter. Have small picks or skewers nearby (we like the knotted bamboo skewers we found at www.grilling4all.com). Diners should spear a potato, then dip it in the butter mixture.