

Herbed Garlic Potatoes

15 Small red potatoes (about 2 pounds)
1/3 cup butter or margarine
1/4 cup minced fresh parsley
2 tablespoons minced fresh or dried chives
1-1/2 teaspoons minced fresh tarragon or teaspoon dried tarragon
2 to 3 garlic cloves, minced
3 bacon strips, cooked and crumbled
1/2 to 1 teaspoon salt
1/4 teaspoon pepper

Cut the potatoes in half and place in a saucepan; cover with water. Cover and bring to a boil; cook until tender, about 15 minutes. Drain well. In a large skillet, melt butter. Add the parsley, chives, tarragon, and garlic; cook and stir over low heat for 1-2 minutes. Add the potatoes, bacon, salt, and pepper; toss to coat. Cook until heated through, about 5 minutes. Makes 6-8 servings.