Sauteed New **Potatoes**

¾ lb new potatoes, red or white
2 t olive oil
2 T water
2 medium garlic cloves, crushed
Salt and freshly ground black pepper

t = teaspoon
T = tablespoon
C = cup

Wash potatoes. but do not peel. Cut into quarters. Heat oil in a non-stick skillet on medium high. Add water and potatoes and saute 4 minutes, tossing occasionally to make sure all sides are brown and crisp. Add garlic and continue to saute 5 minutes. Add salt and pepper to taste.

Serves 2

Serving Suggestion

For main course suggestions this side dish goes particularly well with:

Hot Glazed Tuna Steak

Broiled Cod Fillets with Basil Butter