



from AllRecipes.com

Prep: 10 min. cook: about 20 min

8 servings

"Salt potatoes are a regional specialty of Syracuse, New York, a.k.a. The Salt City. Salt potatoes date to the 1800s, invented by local salt mine workers who created a simple and inexpensive lunch by boiling small potatoes in brine. The potatoes are still very popular today with the Central New York crowd, making an incredibly easy and delicious side dish."

Ingredients

- 4 pounds new potatoes: small yellow, white or red
- 3 quarts water
- 1.5 cups fine salt (Kosher preferred)
- 8 T. butter

Directions

1. Wash the potatoes and set aside. Put water the water in a large pot; stir in salt until it no longer dissolves and settles on the bottom. Place potatoes in the pot and bring to a boil; reduce heat and simmer until potatoes are tender but firm, about 15 - 25 minutes, depending on the size of the potatoes.
2. Drain but DO NOT RINSE the potatoes; cover to keep hot.
3. While the potatoes are cooking, melt the butter in a small pan over medium high heat, or in microwave. Add chopped chives, if desired. Serve immediately poured over potatoes.