



ROSEMARY'S CHIPOTLE POTATOES

8 medium Yukon potatoes
1/8 tsp. ground chipotle pepper
2 fresh rosemary sprigs
6 peppercorns
1 sprig epazote (Mexican herb)

1/4 tsp. chipotle pepper, ground
dash celery salt
1/4 tsp. rosemary, chopped
Coarse grind black pepper

1/2 cup melted butter

Boil first ingredients 10 minutes, or until potatoes are knife-tender. Drain, discarding the peppercorns, epazote and rosemary sprig.

Cut potatoes in half while warm. Dip each half in melted butter. In large mixing bowl, add potatoes to spices and mix gently until coated.

Grill until slightly dried and not-quite-blackened.

Serves 4

