
New Potatoes with Caper Sauce

Home Cookin - Junior League of Wichita Falls, TX - 197

12 small new potatoes
8 tablespoons butter
2 teaspoons salt
1/4 teaspoon black pepper
1 teaspoon caper juice
2 tablespoons chopped parsley
2 tablespoons chopped capers
4 tablespoons grated cheese
2 tablespoons grated onion

Cook the potatoes until tender.

In a saucepan, combine the butter, salt, black pepper, caper juice, parsley, capers, cheese and onion. Cook over a low fire until well blended.

Add the potatoes. Toss in the sauce until well coated.

Serve immediately.

Yield: 4 to 6 servings

Side Dishes

Per Serving (excluding unknown items): 2097 Calories; 103g Fat (43.2% calories from fat); 39g Protein; 266g Carbohydrate; 24g Dietary Fiber; 278mg Cholesterol; 5624mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 19 1/2 Fat; 0 Other Carbohydrates.