



New Potatoes with Dill Butter

serves 2-3

- 1 pound new potatoes
- 1/3 cup, packed, dill fronds
- 3 tablespoons salted butter
- 1 teaspoon dill pollen
- 2 tablespoons dill flowers
- 1/2 cup diced dill pickles
- 1 teaspoon lovage salt

Put about an inch of water in a medium saucepan and bring to the boil over medium-high heat. Toss in the dill fronds, then place the potatoes in a steamer basket and set in the pan over the boiling water. Cover, and steam for about 15 minutes, until potatoes are a little soft around the edges. Tumble potatoes into a large bowl and set aside to cool slightly while you make the sauce.

Drain the dill, first reserving 2 tablespoons of the water, and set aside the herbs.

In a small pan, melt the butter over medium heat. Combine it with the dill fronds, dill pollen and reserved 2 tablespoons of water in a blender or mini-prep and puree into a smooth sauce.

Cut the potatoes into chunks and toss them with the butter sauce, the dill flowers, the diced pickles and the lovage salt. Taste and adjust seasoning as needed. Serve warm or at room temp.