

Blue Shrimp Arriero Potatoes

(Serves 10)



Ingredients:

- 3 lbs small Potatoes
- 4 green Onions
- 4 large Garlic cloves, minced
- 1 cup unsalted Butter
- 1 tbsp Sea Salt (adjust to taste) plus salt for boiling
- 1 tbsp Fresh Pepper
- Large fresh Lemon, juiced
- 2-3 med Ancho Chiles, prepared* (adjust to taste)

*Remove stem and seeds.

Add peppers to hot water for 10 minutes, do not boil.

Remove from the water and dice.

Directions:

In a large pot, add enough water to cover your baby potatoes by at least 1" of water.

Bring to a boil over high heat (put on the lid to help it boil faster).

Then, salt the water liberally once it's boiling.

Boil the baby (or small) potatoes until they are fork tender, about 10 minutes depending on the size of your potatoes.

While potato water is coming to a boil, combine all other ingredients in a large pan and cook over low heat to allow the flavors to merge.

When potatoes are fork tender, drain the potatoes in a colander over the sink and then return them to the pot.

Gently add the sauce from the pan and toss with the potatoes.

Serve warm.