

## Red Potatoes

**2.5 LBS. RED POTATOES**

**WATER**

**1/2 CUP SOUR CREAM**

**1 1/2 TSP. SALT**

**1/2 TSP. PEPPER**

**1/2 STICK SALTED BUTTER**

Wash potatoes. Take a knife and cut discolored parts off potatoes but leaving most of the red skin. Cut potatoes in 1" pieces and place in a medium stock pot or saucepan. Cover with water and bring to a boil. Continue to boil for 15-20 minutes. Drain the potatoes. Add sour cream, salt, pepper, and butter and lightly stir them. Try not to break up the potatoes.

## Sauté Purple Cabbage

**1/2 SMALL HEAD PURPLE CABBAGE**

**3 TBSP. OLIVE OIL**

**3 TBSP. OF SALTED BUTTER**

Use a large sharp knife and cut the cabbage very thin. It should look like thin strips. Place cabbage in a large skillet with butter and oil on medium/high heat. Sauté it until soft. Salt and pepper to taste and serve.