

THE WAY THE COOKIE CRUMBLES



Braised Red Potatoes with Lemon (from Cooks Illustrated)

1½ pounds small red potatoes, unpeeled, halved
2 cups water
3 tablespoons unsalted butter
3 garlic cloves, peeled
3 sprigs fresh thyme
¾ teaspoon salt
1 teaspoon lemon juice
¼ teaspoon pepper
2 tablespoons minced fresh chives

1. Arrange the potatoes in a single layer, cut-side down, in a 12-inch nonstick skillet. Add the water, butter, garlic, thyme, and salt and bring to a simmer over medium-high heat. Reduce the heat to medium, cover, and simmer until potatoes are just tender, about 15 minutes.
2. Remove the lid and use a slotted spoon to transfer the garlic to a cutting board; discard the thyme. Increase the heat to medium-high and vigorously simmer, swirling pan occasionally, until the water evaporates and the butter starts to sizzle, 15-20 minutes. When it's cool enough to handle, mince the garlic to a paste. Transfer the paste to a bowl and stir in the lemon juice and pepper.
3. Continue to cook the potatoes, swirling the pan frequently, until the butter browns and the cut sides of the potatoes turn spotty brown, 4 to 6 minutes longer. Off the heat, add the garlic mixture and chives and toss to thoroughly coat. Serve immediately.