

## Salty Peewee Potatoes

1 lb Fingerling or Peewee Potatoes

4 Tbsp. Maldon or Baline Salt

1 Liter Room Temperature Water

1. Combine potatoes, salt and water into a Dutch oven or large cast iron dish. Bring to a boil, and then lower to a simmer.
2. Allow the potatoes to cook until the potatoes are knife tip tender (the tip of a knife should easily pierce the potatoes).
3. Pour out all but 1 cup of water from Dutch oven. Return the dish to the stove and turn on high heat. Carefully shake and toss the pot vigorously until the water has evaporated.
4. Once the water has evaporated, the potatoes should look as if they are encrusted with a white powder.