

## MaryClaire's Rosemary & Blue Cheese Potatoes

1-1/2 lb. red potatoes, cut in 1/2" cubes

2 Tbsp. butter

2 Tbsp. blue cheese

1 Tsp. minced, fresh Rosemary

2 Tbsp. minced, fresh Parsley

Dash of salt, pepper, and cayenne

Cook potatoes for about 10 minutes in boiling water—drain and set aside. Melt butter and blue cheese; add Rosemary.

Combine potatoes and butter mixture and place on ungreased baking sheet. Bake at 375 for 20-25 minutes. Remove from oven and sprinkle with Parsley and other seasonings.

