

Baby Potatoes and Yogurt Dip with Spring Herbs

A farm-fresh dish with new baby potatoes and tasty dip.

Heirloom early potato varieties include Bliss Triumph, Irish Cobbler, and Early Ohio.

Enjoy spring herbs in simple recipes that accentuate their zesty flavor, aroma and color. Try mixing chopped, fresh herbs into softened butter and spreading it on homemade bread, or add a generous sprinkling of herbs to a plain egg omelet, steamed vegetables or pasta drizzled with olive oil.

In the recipe below, yogurt and potatoes allow the herbs' piquant freshness to take center stage.

If you or a local farmer's market don't have baby potatoes, you can substitute B-size new red potatoes: Cook until tender, cool and cut in halves or quarters for serving.

Ingredients

2 dozen baby new potatoes, about 1 to 2 inches in diameter
1 cup plain, whole-milk yogurt
2 to 3 T. fresh spring herbs, chopped. Suggested combinations: chives, parsley and thyme; parsley and mint; or chervil and tarragon. Salt and freshly ground pepper to taste

Preparation

Season yogurt with salt and pepper as desired and stir until smooth. Rinse and dry herbs; chop gently with a sharp knife or kitchen shears, being careful not to mash the leaves. Stir herbs into yogurt. Set aside at room temperature (while potatoes are cooking) to meld the flavors.

In a large pot, cover potatoes with water and bring to a boil over high heat. Reduce heat to medium-low, cover and simmer until the largest potatoes are tender, approximately 10 to 15 minutes. Remove from heat and drain. Place dip in the center of a large, warmed platter. Arrange hot, cooked potatoes around dip, spearing each with a cocktail pick for serving.