

Baby Potatoes in Garlic Sauce - *Papitas al ajillo*

Ingredients

2 lb (approx. 1 kg)	baby potatoes
½ cup	butter
1 tbsp	olive oil
8 cloves	garlic
2 tsp	salt, or to taste
1 tsp	black pepper, or to taste
2 tbsp	lime juice
Splash of hot sauce (such as Tabasco™, Cholula™, etc.)	

Cook potatoes in boiling water, until tender, about 20 minutes; drain and reserve. In a large pan, warm up butter and oil over medium heat, stirring until butter is completely melted. Add drained potatoes and fry for 10 minutes, stirring occasionally. Meanwhile, peel garlic and slice into thin slivers. Once the potatoes look crispy, add garlic. Lower heat and stir to prevent garlic from burning; season with salt and pepper, and sprinkle with lime juice and hot sauce, cooking for another 3 to 4 minutes. Serve hot:



NOTE: These potatoes may be paired with any grilled protein (fish, steak, or even tofu), or served next to a main dish.