

Cleo Coyle's Smashed Baby Red Potatoes

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Nothing beats buttery potatoes as a crowd-pleasing side dish and Smashed Baby Reds are a winner. These potatoes are incredibly easy to make, too. Our Coffeehouse Mystery readers may recognize them from our recent bestseller [DEAD TO THE LAST DROP](#). Assistant chef Luther Bell whipped them up for customers of the new Village Blend Jazz Space, a relaxed supper club managed by our amateur sleuth Clare, until she becomes a prime suspect in kidnapping and murder.

To finish these potatoes the way Luther would, add a generous drizzle of his **Roasted Garlic Gravy**. To get that recipe, [click here](#). And for the **Mini Meat Loaves** that he would serve with them, [click here](#).

Makes about 4 servings

Ingredients:

2 pounds small red potatoes
3-4 cups chicken, beef, or vegetable broth (or broth and water)
2 Tablespoons butter

Directions: Cut the potatoes in half and place them in a deep skillet with their cut sides up. Cover the potatoes completely with the broth. If needed, add water to be sure the potatoes are covered. Over medium high heat, bring liquid to a boil. Reduce heat and simmer potatoes for 45-50 minutes until the liquid is completely cooked away.

Now add the butter to the skillet. As it melts, roll the potatoes in the golden melted butter. Sizzle the potatoes for about 2 minutes. Gently smash the potatoes using the bottom of a cup, glass, ladle or large serving spoon. Serve hot with a drizzle of Roasted Garlic Gravy and...



Eat with joy! ~ Cleo

To learn more about Cleo Coyle's bestselling culinary mysteries and get more of her recipes, visit her online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com

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