



Chef John's Syracuse Salt Potatoes



Ingredients:

- 2 pounds whole new potatoes
- 5 cups cold water
- 1 cup kosher salt
- ¼ cup melted butter, or to taste

Method:

1. Place potatoes into a large pot and cover cold water and salt; bring to a boil. Reduce heat to medium-low and simmer until tender, 15 to 20 minutes. Drain, and transfer potatoes to a plate and drizzle butter over the top.