

Featuring Tennessee Gourmet® Products

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**Potato Cubes**

1 medium potato (e.g. Yukon)	½ tsp. butter
½ tsp. Extra Virgin Olive Oil (EVOO)	¼ tsp. Tennessee Gourmet® Savory Pork Rub

**Note:** *This recipe is for one potato and supporting ingredients. Simply double the quantities for two potatoes.*

Wash potatoes. Cut into ½ to ¾ inch cubes.

Heat a high sided skillet with a lid and EVOO. Add the potatoes and toss to coat with oil. When coated, add water to fill about halfway up the potatoes and put on the lid to steam. Check the pan often to make sure the water has not cooked away completely and add more if needed. The potatoes are done steaming when you can slide a fork in easily. (There should be very little, if any, water left at this point.)

Remove the lid and add the butter, tossing to coat the potatoes. Add the Pork Rub and toss a little more to distribute it. Cook without stirring for a few minutes until the bottom of the potatoes start to get golden and crisp. Toss every few minutes until the potatoes reach the crispness you prefer.