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"Kicked-Up" Creamed Potatoes

- * ½ lb boiled potatoes
- * Few dashes of your favorite ArmadilloPepper.com [hot sauce](#).
- * Milk
- * 1 tablespoon butter
- * 1 teaspoon chopped parsley
- * 1 teaspoon salt
- * ½ teaspoon pepper

Cut into cubes or dices about half a pound of boiled potatoes and place in a shallow baking pan. Pour over them enough milk (or cream) to cover them and put in the oven or on the side of the stove and cook gently until nearly all the milk is absorbed. Add a tablespoon of butter, a teaspoon each of finely chopped parsley, and salt, ½ teaspoon of pepper and hot pepper sauce to taste. Mix well together. After the ingredients become warm again (simmer just a minute or two) serve immediately.

Courtesy of Rufus Estes, "All Things Good to Eat" (original recipe) and modified by Jeff G.

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