

**Ingredients:**

5 red potatoes

Half a stick of butter (margarine is for wimps)

Salt

Optional: garlic powder and black pepper

Directions:

Wash potatoes, making sure there isn't any dirt on them. Cut off the bad spots. Slice into pieces (how big is up to you, but they cook quicker the smaller you cut them). Put potatoes in a big pot, and fill up the pot so that the potatoes are almost covered but not quite with water (usually about halfway). Add salt (it should taste like seawater), and garlic and black pepper if you are going to. Bring to a boil. Cook until fork tender (when you poke it, it should break easily), then drain and add butter (slice the butter into little pats). Serve.