

Excellent Boiled Potatoes Collins-aise

Here's a playful nod to Mr. Collins's line from the 2005 adaptation of *Pride and Prejudice*—now immortalized in countless memes: “What a superbly featured room, and what excellent boiled potatoes. Many years since I had such exemplary vegetables.”

Mint and nutmeg have been added to this recipe for a twist on parsley potatoes. Keep warm before serving and toss in the olive oil/mint mixture again before serving.

Ingredients

1 pound small potatoes
1 tablespoon olive oil
¼ cup chopped fresh mint
1 teaspoon freshly grated nutmeg
Salt and freshly ground pepper to taste

Directions

- Bring a large pot of water to a boil.
- Meanwhile, peel just the middle of each potato for a more interesting presentation. Drop them in the water and boil for 5-10 minutes.
- Add the potatoes to a medium bowl and drizzle over the olive oil and toss well. Add the chopped mint, nutmeg and salt and pepper and toss again. Serve warm.



**Photo by Paul Savidge,
Food Styling by Dan Macey**

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