Potato Rounds

3 pounds Yukon Gold potatoes, peeled

6 Tablespoons butter, melted

1 teaspoon dried thyme

1/2 teaspoon dried rosemary

1 teaspoon salt

1/2 teaspoon pepper

1 cup chicken broth

2-3 cloves garlic, peeled and crushed

2 Tablespoons fresh chopped parsley

Combine melted butter, thyme, rosemary, salt, and pepper.

Cut potatoes into 1/2 to 3/4 inch thick slices, discarding ends.

Toss potatoes in butter mixture.

Arrange potatoes in a single layer on a greased, foil lined baking sheet.

Roast potatoes 20 minutes at 475, flipping halfway through.

Remove potatoes from oven and flip one more time.

Add the broth and garlic to the pan.

Roast another 10 minutes.