

Crispy Oven Potatoes

This idea is not mine. You can find recipes all over the net for these crispy potatoes and I cannot really reference anyone as I have looked at hundreds of recipes for these epic potatoes over the years. They are all pretty much the same. I would love to know who the first person to make these was as it is pure genius. It's what you serve them with that is important.

Here are some ideas.

1. Good old baked beans and coleslaw.
2. Steamed veg with creamy cashew cheese dressing.
3. Tomato salsa
4. My fave, steamed broccoli with tahini sauce
5. Spaghetti Bolognese

INGREDIENTS

2 potatoes per person

1 tsp olive oil per potato

½ clove garlic per potato – minced

¼ bunch parsley finely chopped

Salt and pepper

METHOD

1. Wash the skins of the potatoes and place them in salted water, bring to the boil and reduce to a simmer. Boil for 20 minutes or until the potatoes are almost cooked through.
2. Place the potatoes on a greased baking tray and then with a potato masher or fork mash the potatoes trying to keep them in one piece so you can serve the potato whole.
3. Place the garlic in the olive oil and add some salt and pepper to taste.
4. With a pastry brush, brush the olive oil over each potato.
5. Place the potatoes in the oven for 30 to 40 minutes or until the potatoes are nice and crisp. You may need to move the potatoes around the baking tray as the ones in the middle don't cook as well as the ones on the edge of the tray (in our oven).
6. Serve on individual plates and sprinkle on the parsley. Serve with whichever side you chose.

