

A really good way to infuse strong flavours in the humble Spud!

Ingredients:-

8 Smaller Potatoes
2 tbsp vegetable oil
3 tbsp Olive based Margarine
2 cloves garlic, Peeled and crushed
2 sprigs of fresh thyme, grown in our tiny Balcony Greenhouse
240ml hot Chicken Stock
2 Bay Leaves
½ Tsp of dried Rosemary
The Zest of a Lemon to sprinkle
Salt & Pepper to season

Method:-

(1) Peel the potatoes and slice the ends off, so they are flat. You want a decent amount of surface area for the flat bits.
(2) Boil the Potatoes until softened and drain.
(3) Heat the Oil in a frying pan on a high heat. Place the potatoes in the pan, flat side down and cook for 5-6 minutes, until golden brown. You may need to move them slightly a couple of times to prevent them from sticking to the bottom of the pan.
(4) Turn the potatoes over, reduce the heat to medium-high and cook for a further 5-6 minutes, until golden brown on both sides.
(5) Add the Margarine, garlic and thyme and allow the Margarine to melt in the pan.

(6) Add the remaining ingredients and reduce to heat. Excluding a little Thyme and the Lemon Zest.
(7) Allow to summer until the Stock has reduced.
(8) Sprinkle with the Lemon Zest and garnish with a little fresh Thyme.

We served ours as a side with Pork Schabowy and Fried Courgettes. A very tasty change.