



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 simmer 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 Schnitzel and Fried Courgettes. A very tasty change.