

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
- 1/2 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.