

Taste is in our nature



Oven-browned pinkeye potatoes

Serves 6

The temperature is not vital in this recipe and the potatoes should be cooked for less time at 200°C and vice versa, which is convenient if you are cooking another dish at the same time.

INGREDIENTS:

- 18 even-sized, small pinkeye potatoes
- 2 tablespoons fresh mint, finely shredded
- 1 tablespoon butter
- ¼ teaspoon flour
- salt if desired
- oven bag

DIRECTIONS:

Preheat the oven to 180°C.

Scrub and wipe the potatoes thoroughly.

Shake the flour around inside the oven bag.

Place the oven bag on a tray and add the dry potatoes.

Sprinkle with salt if desired.

Scatter the mint over the potatoes, which should be in one layer only, in the oven bag. Place in the pre-heated oven.

Cook for approximately 20 minutes, turning the bag once during cooking time. Be careful as escaping steam may burn.

The cooking time will vary depending on the size of the potatoes and the oven temperature.

Garnish with fresh mint on the side of the plate as fresh mint blackens quickly when exposed to heat.

*Tassie potatoes
are bursting with
potatoneess*