

Taste is in our nature



Basic oven-roasted jacket potatoes

Serves 4

Recommended potatoes are King Edward, Russet Burbank and Nooksack.

INGREDIENTS:

- 4 medium to large potatoes, 225-250g each
- 2 tablespoons olive oil
- crushed rock salt
- 2 teaspoons butter
- salt and freshly ground black pepper

DIRECTIONS:

Preheat the oven to 180°C.

Wash the potatoes well and dry them thoroughly.

Prick the potatoes with a fork.

Rub each potato all over with olive oil and then rub in some crushed rock salt. This helps to create a crisp, crunchy skin.

Place the potatoes on the oven rack and cook until the skins are really crisp and the potatoes are thoroughly cooked through.

Remove them from the oven using a dry cloth to protect your hands.

Split the top of the potatoes and divide the butter between them and sprinkle with salt and pepper.

*Tassie potatoes
are bursting with
potatoneess*

Toppings for jacket potatoes

BAKED BEANS AND CHEESE:

Heat a can of baked beans and cook them gently until the sauce is slightly reduced and the beans are starting to go mushy.

Grate three-quarters cup of matured tasty cheese.

Split the jacket potatoes and put a little dab of butter in the opening. Pile on the baked beans and top with the grated cheese and a grinding of pepper.

CHILLI CON CARNE AND SOUR CREAM:

Next time you make chilli con carne or a bolognaise sauce put some in the freezer and use to top jacket potatoes. Allow a couple of tablespoons for each potato. Split the hot jacket potato and spoon on the hot chilli con carne and top with a dollop of sour cream. If you are using bolognaise sauce top it with some finely grated parmesan cheese.

CREAM CHEESE AND CHIVES:

For each potato allow:

- 1 rounded tablespoon cream cheese
- 2 teaspoons finely chopped chives
- ¼ teaspoon Dijon mustard

Soften the cream cheese and mix in the chives and mustard with a fork. Taste and add salt and pepper if necessary.

Split a hot potato and spoon on the topping.

Serve immediately.

Leftovers such as curry, vegetables and pasta sauces can be used to top or serve with jacket potatoes.

Toppings such as coleslaw or shattered crispy bacon are simple and tasty.

MUSHROOMS AND PARSLEY:

For two potatoes allow 2 cups sliced mushrooms.

Combine honey browns with button mushrooms for an interesting flavour.

Place a couple of teaspoons butter in a small frying pan and melt over a moderate heat. Add 1 clove of garlic crushed with a little salt.

Add the mushrooms and cover and cook for two or three minutes giving the pan a shake from time to time. This allows the mushrooms to sweat and soften without the need for lots of butter.

Remove the cover and stir in 2 tablespoons finely chopped parsley and a tablespoon of freshly squeezed lemon juice. Add a few twists of freshly ground black pepper. Gently cook the mushrooms until they are soft.

If you desire, stir in a couple of tablespoons of runny cream. Split the hot jacket potatoes and spoon the mushroom mixture over the top.

Serve immediately.

TUNA AND ONION:

This mixture is also good as a salad tossed through about 4 cups crisp salad greens.

For two potatoes:

- ¼ cup of very finely chopped red onion
- 1 cup drained canned tuna
- ½ cup of finely diced red capsicum
- 2 tablespoons mayonnaise
- freshly ground black pepper

Combine the ingredients and pile on top of piping hot jacket potatoes.