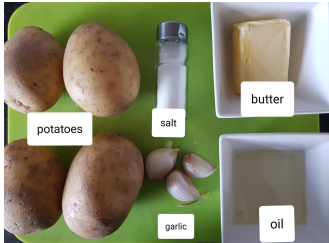


Garlic Butter Potatoes

Ingredients



Method

1. Preheat the oven to 190 C and line a baking tray with baking paper or foil.
2. Make small slits in each potato, making sure not to cut all the way through. Place potatoes on a tray.
3. In a small bowl, whisk together melted butter, oil and crushed garlic. Brush mixture over potatoes, then season with salt. Bake for 20 minutes, until the slits are starting to separate.
4. Brush the potatoes with more of the melted butter mixture. Bake for another 25 minutes, or until the potatoes are crispy on the outside and tender on the inside.



ENJOY !!!

