

Crisped Potatoes

Ingredients:

10 to 12 medium to large potatoes
Pot of water
¼ cup vegetable oil
1 teaspoon thyme
Salt
Parsley for garnish



Instructions:

Peel and cut eight to ten potatoes (depending on number of guests) and cut into 4 to 6 pieces each. Place in a pot and cover with cool water. Bring to a boil and cook for 8 minutes.

Drain and allow to cool until a comfortable temperature is reached for handling. Score each potato with a fork on all sides (see video). In a separate bowl add potatoes and stir in oil, sprinkle with thyme and mix well.



Place potatoes on a cookie sheet and bake in a pre heated oven at 450°F / 232°C Gas mark 8 for 1 hour, turning potatoes at least once half way through. Salt and garnish with parsley.

Tip: Always try out new recipes before serving them to guests. Oven temperatures vary and there are always a few unforeseen variables that can effect your recipe.

From the Jane Austen mystery party at <http://www.printablemysterygames.com>