

Baked Whole Potatoes

Type: Side dish **Serves:** 30
Fresh From Garden: potatoes, garlic

EQUIPMENT: Scrubbing brush 1 or 2 metal baking trays	INGREDIENTS: Enough potatoes for each class member and volunteers roughly the same size 4 garlic cloves
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What to do:

1. Preheat oven to 200 deg celcius
2. Wash and scrub potatoes with scrubbing brush removing all dirt
3. Dry with clean tea towel
4. Cover bottom of baking tray with olive oil and put in potatoes
5. Roll potatoes around so that they are coated in oil and put in garlic cloves unpeeled
6. Place in oven until golden and soft in the centre. Test by using a knife to stab potato. If it goes through easily they are cooked.
7. Serve into 3 bowls and put on table with tongs in each bowl.