

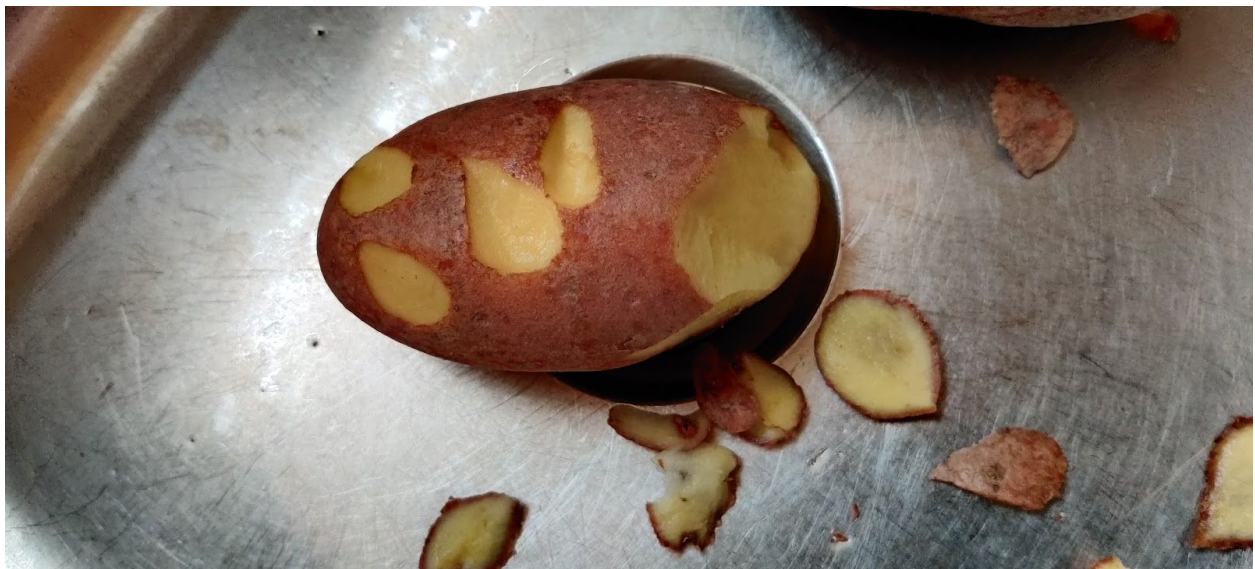
Rustic Chips



Feeds 4 Adults - make portions smaller for kids
4/5 Rooster Potatoes

Sharp knife
Teatowel
Oven Dish with sides
Olive Oil

Method
Examine each potato removing bruised/damaged parts



Wash potatoes well



Cut potatoes into Chip shapes and put into bowl of cold water



Heat up oven to 200 degrees fan

I use a reusable baking sheet so I place this on the bottom of the oven dish and pour in olive oil.
Heat in oven for 5 minutes



Take chips out of bowl and dry off in the tea towel.



When olive oil is heated up, carefully lift oven dish out onto a flat surface using oven gloves. Keep hands well clear of hot oil, pour out the chips gently from the tea towel being careful not to create splashes of oil.



Using heat proof utensils, toss the chips in the oil. Put into oven and set timer for 15 minutes.



The water you used while rinsing the chips can now be used in your garden.



After 15 minutes, use the utensils again to turn over the chips and coat them in the oil. Bake for a further 10 minutes until the chips are golden brown.



Enjoy!

