

Spud Bar

Bialik College Kitchen Garden Program



Ingredients:

- ½ a potato per person
- a variety of toppings

Equipment:

- scrubbing brush
- paper towel
- trays
- fork
- chopping board
- knife
- grater

Method:

1. Preheat oven to 200C.
2. Scrub potatoes and dry with paper towels.
3. Using a fork, pierce potatoes in about 6 places.
Place on a baking tray and bake for 50-60 minutes or until a skewer can go through the centre.
4. Whilst potatoes are in the oven, organise the toppings you wish to have. Place them in separate bowls.
5. When potatoes are cooked, cut them in half using a tea towel. Organise each person to get half a potato and a choice of their own toppings.