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Crunchy Roast Potatoes

Ingredients

16 medium potatoes - peeled and halved
10 tbsp oil
1 garlic bulb - halved

Preparation

1. Bring the potatoes to boil in salted water.
2. Then reduce the heat and simmer for 5 minutes.
3. Place into a colander and allow the potatoes to dry well.
4. Heat the oven to 200 degrees C or 392 degrees F.
5. After that heat the oil in a large roasting tin - until it becomes very hot.
6. Carefully lay the potatoes in a single layer in the oill.
7. Now leave for 1 min to start to crisp.
8. Turn them until completely coated in the oil.
9. Then bake the potatoes undisturbed for 40 minutes to crisp up.
10. After that turn them again and add the garlic.
11. Return them to the oven for 20 minutes longer until completely crisp and golden.
12. ENJOY!

Cooks Note