



Crispy Balsamic Masala Potatos

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 Medium Potatos
- 2 Large Red Onions
- 2 Large White Onions

- 1/3 cup Balsamic Vinegar
- 4 tablespoons Brown Sugar
- 2 teaspoons Garam Masala

- Olive Oil
- Salt & Pepper (small amount to season)

Instructions

This dish gives a pleasant alternative to regular potatoes, has a sweet balsamic taste with a slight kick of Garam Masala. Complements a sirloin steak nicely.

1. Wash potatos and slice thinly (not wafer thin but not too thick either).
2. Peel onions, and slice into half-rings.
3. Place contents into a bowl and mix in Olive Oil, Balsamic Vinegar, Sugar, Garam Masal, Salt and Pepper. (If you wear a pair of glove it is easier to mix by hand)
4. Empty the contents of the bowl into a glass baking dish (not too deep)
5. Preheat oven at Gasmark 7 and cook in oven for 1-1.5 hours or until slightly crispy

and browned in parts. Occasionally turn the contents of the dish to ensure does not cook soggy in parts.

6. Serve up with your steak. Enjoy!