Pop Baked Potato

NIBBLEDISH CONTRIBUTOR

Ingredients

10 Small Potatoes (washed the night before)
4 Garlic
4 tbsp Paprika Powder
1 tbsp Hot or Chili Powder
4 tbsp Olive Oil
1 tsp Coarse Sea Salt
3-4 Thyme Strips

Instructions

I usually am very healthy, never eat fried food, and almost vegetarian. But occasional crispy chicken skin or pork knuckle really balances me out.

Potatoes belong to a naughty category in my mind, but I think this dish is not too junky. And like with most of my other recipes, it's fabulously delicious and simple!

When you bake the potatoes there is one thing that most people don't do or know. Potatoes need to be absolutely dry beofore they go into the oven! I believe this is the one and only way to get the crispy-on-the-outside-and-fluffy-on-the-inside gorgeousness!

So, you want to wash the potatoes the night before or in the morning if you are preparing it for dinner (I always, always wash everything even if it says "washed", it sounds so fishy and artificial!!!).

Cut them into 4 pieces. As an option, place the pieces on tea towel to absorb the liquid from the surface of the potatoes. If this sounds like too much hustle, don't.

Heat the oven to 190 Celcius.

In a pestle morter (ah, another passion of mine, especially stone ones!!!), combine garlic, paprika, chili power and sea salt, and pound the 4 colours into a beautiful earthy brown.
Strangely, some say think about someone you hate and pound to make a good mixture! But I like to add love at this point. Makes a world of difference. Add olive oil and grind further.

In a pan, place the potatoes and pour in the garlic paprika mix, and with your hands, toss them around and coat the potatoes with the aromatic spice mix.

Put the pan into the oven and wait till it gets golden brown (again, depending on your oven, 40-55 minutes).

Ask everyone to drop what they are doing and serve immediately.