

Plastic Potatoes

Plastic potatoes deserve another name. They are delicious, but as far as I am aware you can only make them in France, unless you know anywhere else that vacuum packs boiled insipid potatoes. And they are insipid, until you do this to them and then they are a thing of delicious beauty.

If I was to make them, I would leave out the lardons, I'd add some chopped sundried tomatoes a minute or two before the end instead. But apparently lardons are best. (jojo)

Serves 6

Ingredients

2 packets of vacuum-packed potatoes

A large dollop of butter

Olive Oil

200g Lardons

Garlic – 6 cloves

Method

Take the potatoes out of their packaging and rinse them in a colander. Leave to dry. Peel and crush the garlic.

Melt the butter and a glug of olive oil (the oil will stop the butter from burning) in a large, heavy based, frying pan.

Carefully (so you don't get splashed) add the potatoes, lardons and garlic to the pan.

Cook on a medium heat, stirring and scraping the lovely crunchy bits off the bottom of the pan every so often – but not too often or you won't get the lovely crunchy bits. They are ready when the potatoes are golden and hot through – 20 minutes ish?