

SPUDTACULARLY AWESOME OVEN POTATO BAKE



It seems like all of you love potatoes baked in a creamy or cheesy sauce – we got hundreds of recipes from all around New Zealand when we asked for your favourite recipe – these are just a sample of what so many kiwi kids love!

When you make a potato bake like these, use potatoes labelled general purpose and it will be perfect!

Sputacular Tip
There are quite a few packets (and a few cans) you can buy to make a cheesy or creamy potato bake – all you have to do is add some potatoes and milk... these taste great and are really easy to make! Check your supermarket.

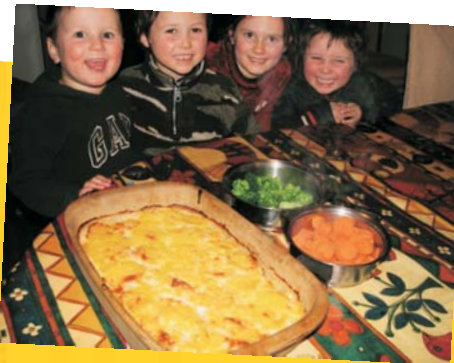
Julia loves to make her potato bake simple and tasty. To follow Julia's recipe, lightly spray your oven dish in oil. Slice 6 potatoes thinly and lay out evenly in the dish. Whisk 6 eggs, 400ml cream and 1 tsp of crushed garlic together and pour over your potatoes. Cook in the oven at 180°C and bake for an hour, or until the egg mix is set and the top is golden brown.

Julia Conklin, 8



The Alcock family's favourite potato dish is their Bacon and Potato Hot Pot. To make your oven bake as delicious as the Alcock's, thinly slice 5 potatoes and 1 onion and chop 4 rasher of bacon. Make a layer of potatoes in the bottom of your dish. Then add a layer of chopped bacon and sliced onion. Follow this with another layer of both, finishing with a third layer of potatoes. Cover your potato mixture with white sauce, made from 2 Tbsp butter, 1/4 cup flour and 2 1/4 cups milk. Finally, sprinkle your dish with grated cheese and bake in the oven for an hour at 180°C. The Alcock's say their Bacon and Potato Hot Pot is very yummy for your tummy!

Molly, Jago, Jensen and Kai Alcock, 9,8,6,4, Feilding



When Karson cooks he likes to make a meal that tastes great and is nice and easy.

That's why Karson's favourite potato dish is Chick Potato Bake - he's a real pro at it! To make a meal just like Karson's, peel two large potatoes and cut them in half length wise. Carefully cut 1cm deep cuts 1cm apart along the potato, and place the four halves in an ovenproof dish. Put 1/2 tsp of butter on top of each half, and slice up an onion to place around the potatoes in your dish. Then pour 1 cup of chicken stock over your potatoes (1 tsp of chicken stock powder mixed with 1 cup of water). Sprinkle with salt and pepper and place in the oven at 200°C for 40 minutes. Keep practicing and soon you will be as good as Karson!

Karson Smith, 6



When Florence cooks, her family knows they are in for a treat. Florence's specialty is Potato and Tomato Cheese Bake, which tastes fantastic! Once Florence has chopped her potatoes into even sized pieces, she boils them until they are soft. Then she puts them into an oven safe dish and in a separate bowl mixes 1 tsp of paprika, 1 tsp chilli powder (optional) and 2 tablespoons of melted butter, which she then pours over her potatoes. Then Florence simply sprinkles diced onion, crispy bacon pieces and slices of tomato over her potatoes, seasons with salt and pepper and covers with grated cheese. Then its time to put her creation in the oven and grill until the cheese is melted and golden. Florence says this is a yummy way to use up leftover boiled potatoes.

Florence Layburn, 10 Auckland



Ethan loves his potato bake to be full of flavour! His favourite type is Italian Potatoes, made with lots of seasoning and cheese. To try Ethan's scrumptious dish, boil 4 potatoes until they are half cooked. Remove them from the water and allow to cool slightly before cutting them up into thin slices. Place half of the potatoes in an oven proof dish, along with half a sliced onion. Sprinkle this with a cup of mozzarella cheese and 1/8 cup of shredded parmesan cheese on top. Repeat this again, with another layer of potatoes, onion and cheese. In a small bowl, add 1 can of condensed mushroom soup, 1/4 cup of milk, 1 tsp of Italian seasonings and 1/2 tsp of crushed garlic. Pour over your potatoes and bake at 180°C for an hour. Let the taste testing begin!

Ethan Foster, 9 Lower Hutt



Claire shows you how to make a white sauce Click on the YouTube picture to view. Have a look and see how EASY it is!!!



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