**Baked Whole Potatoes**

**Type:** Side dish  
**Serves:** 30  
**Fresh From Garden:** potatoes, garlic

<table>
<thead>
<tr>
<th><strong>EQUIPMENT:</strong></th>
<th><strong>INGREDIENTS:</strong></th>
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<tbody>
<tr>
<td>Scrubbing brush</td>
<td>Enough potatoes for each class member and volunteers roughly the same size</td>
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<td>1 or 2 metal baking trays</td>
<td>4 garlic cloves</td>
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**What to do:**
1. Preheat oven to 200 deg celcius  
2. Wash and scrub potatoes with scrubbing brush removing all dirt  
3. Dry with clean tea towel  
4. Cover bottom of baking tray with olive oil and put in potatoes  
5. Roll potatoes around so that they are coated in oil and put in garlic cloves unpeeled  
6. Place in oven until golden and soft in the centre. Test by using a knife to stab potato. If it goes through easily they are cooked.  
7. Serve into 3 bowls and put on table with tongs in each bowl.