

Oven Chips

You'll need:

- 1tbsp olive oil

Optional

- Ground chilli before you cook or;
- 1 tsp rosemary or thyme leaves or;
- Place 6 cloves of garlic, unpeeled, around the chip tray to add a good garlic flavour.

Method:

Peel spuds.

Cut into slices one way, then cut those slices into chips.

Spread oil onto a baking tray or spray with olive oil.

Turn the oven onto its highest setting.

Place the spuds on the tray. Roll them over in the oil or spray them well with olive oil.

Bake till golden brown in the oven. This will take 10-25 minutes depending on how hot your oven can get and what sort of spud they are. Check after 10 minutes and then every five minutes.

If you cook two trays at once wait till the top tray is brown then change places with the bottom tray, as things don't brown well on the bottom of the oven.

Use an oven mitt or folded tea towel and beware- hot chips and fat are easily spilt.

Sprinkle with salt before serving.

I use 'rock salt'- it's a chunky salt that tastes even more salty. I often blend the salt with spices, but you can buy spiced salts too. Native Spice salt is one of the best, and so is Siam salt.