

Elbabour Galilee

Entrance to old market, 04-6455596

www.elbabour-shop.com



Elbaour Suggestions for Christmas Dishes

Elbabour-style Baked Potatoes

Ingredients:

4-6 large potatoes
Elbabour baked potatoes spice mix
Olive oil
salt to taste



1. Pre-heat oven to 170 Celcius
2. Line a baking pan with parchment paper and spread a little olive oil on the paper
3. Wash the potatoes well and dry them.
4. Cut a bit off the sides of the potatoes in order to let them stand in the baking pan
5. Cut the potatoes into 4 mm slices
6. Fill the pan with the standing potato slices
7. Sprinkle the potatoes with olive oil and salt
8. Place the baking pan in the middle of the oven
9. After 30 minutes, take out the pan and sprinkle the potatoes with a little more olive oil and salt. Sprinkle some Elbabour baked potatoes spice mix in between each slice of potato.
10. Every 15 minutes, take out the pan and make sure the potatoes do not dry out by using some oil from the bottom of the pan
After 90 minutes, the potatoes are done.

Serve the potatoes with meat, poultry, salad or anything you like.

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