

## ORDON SPUDS

*Ordon spuds are a recipe inspired by the Ordon Hills.*

*You will need: Potatoes, oil, a knife, pesto and cheese.*

*Cut each potato in half and lay it flat side down on a chopping board.*

*With a sharp knife, slice the potatoes in thin slices but not going the whole way down (like hassleback potatoes)*



*Once cut, place them flat side down on an oiled or lined baking tray.*



*Lightly brush the potatoes with oil and place in the oven on a medium to high heat.*

*When the skins are browning and the potatoes are cooked thoroughly, remove from the oven and allow to cool enough to handle.*



*Stuff finely grated cheese into the cracks and then cover the potatoes with pesto.*



*Enjoy as a delicious side to many meals.*