



# Potatoes with Soy Butter

Source – Bill Granger 'Everyday Asian'

**Harvest** – potato, spring onion

**Vocab Words** – sieve/colander, boil, simmer, melt, dissolve, toss, coat, garnish

**Skills** – peel, cut veg to same size for equal cook time, boil, garnish

Equipment:	Ingredients:
<ul style="list-style-type: none"><li>· Metric measuring cups and spoons</li><li>· Metric measuring scales</li><li>· Chopping boards and grips</li><li>· Peelers</li><li>· Compost bowls</li><li>· Knives</li><li>· Large saucepan with lid</li><li>· Sieve or colander</li><li>· Wooden spoon</li><li>· Large metal spoon</li><li>· Serving Items – bowls and spoons</li></ul>	<ul style="list-style-type: none"><li>· 2 kg <b>potatoes</b>, peeled, cut to same-size pieces</li><li>· 200gm <b>butter</b></li><li>· ½ cup <b>soy sauce</b></li><li>· 4 tablespoons <b>caster sugar</b></li><li>· 1 teaspoon each <b>salt and pepper</b></li><li>· 6 <b>spring onions</b>, finely sliced</li></ul>

## What to do:

1. Wash all garden ingredients and prepare all ingredients based on instructions in the 'Ingredients' list.
2. Add the potatoes to a saucepan of cold water and bring to the boil, then reduce heat to a simmer and cook for 15 minutes or until cooked through. Drain and keep warm with a lid or cover with a clean tea towel.
3. While potatoes are draining place the butter, soy sauce, caster sugar and salt and pepper in the hot saucepan. Stir to melt the butter, dissolve the sugar and combine all the ingredients.
4. Return the potatoes to the saucepan and toss gently to coat the potatoes in the melted mixture (you can reheat the potatoes if needed).
5. Serve in bowls garnished with spring onion.

**Notes:** potatoes can be microwaved instead of boiled.