

LEA & PERRINS BAKED SPUDDIES



Serves 4



Prep Time 15 minutes



Cook Time 50 minutes



INGREDIENTS

- 4 medium sized potatoes
- 2 Tbsp **Lea & Perrins Worcestershire Sauce**
- ¾ cup Gruyere or Edam grated cheese
- 1 Tbsp chopped chives
- 2-3 rashers bacon sliced or 100g shredded ham
- salt and pepper to season

METHOD

1. Wash the potatoes and prick with a fork. Bake at 200° C for 40 minutes or until tender.
2. Cut off the top and scoop the flesh into a bowl. Add the **Lea & Perrins Worcestershire Sauce**, 1/2 the cheese and chives or spring onions, bacon or ham and a good seasoning of salt and pepper.

3. Place on a baking tray and top with the remaining cheese.

4. Bake at 200°
C for 12-15 minutes until hot and golden.