



Cumin Potatoes

Ingredients

- 10 kg small waxy or new potatoes
- 40 ml vegetable oil
- 40 gms cumin seeds
- 40 gms turmeric
- coarse salt to taste
- 1 bunch fresh coriander leaves

Instructions

1. Boil the potatoes in their jackets until tender but not cracked open. Drain. When cool enough to handle, quarter the potatoes. Leave the skin on.
2. Heat the oil in a large heavy non-stick sauté pan over medium-high heat. Add the cumin seeds and sauté until they turn several shades darker, about 1 minute. Add the turmeric and potatoes and sauté, tossing frequently, until the potatoes are nicely browned. about 10 minutes.
3. Sprinkle with fresh coriander and serve hot, at room temperature, or cold.