



SMASHED POTATOES

HEAT LEVEL 

Indulge in the simplicity and satisfaction of our Smashed Potatoes - crispy on the outside, tender on the inside, delivering a delightful and flavorful twist on traditional potatoes.

35 Mins

4 Servings

INGREDIENTS

500g baby potatoes
10ml (2 tsp) **Spur Classic Biltong Spice**
45ml (3 Tbsp) butter or margarine
15ml (1 Tbsp) cooking oil
15ml (1 Tbsp) **Spur Durky Sauce**
5ml (1 tsp) **Spur Smokey BBQ Spice**
15ml (1 Tbsp) chopped fresh parsley or 5 ml (1 tsp) dried

METHOD

- 1 Heat water and half of salt in a heavy-based saucepan.
- 2 Boil potatoes with skin on, until soft. Remove from water
- 3 Squash each potato with back of a spoon, keeping them in one piece
- 4 Combine butter, oil, Spur Durky Sauce, Spur Classic Biltong Spice, Spur Smokey BBQ Spice and mix lightly into potatoes.
- 5 Roast in an air-fryer at 200°C for about 15 minutes, or until crisp and golden brown.
- 6 Garnish with parsley and serve warm.

VARIATIONS

- 1 Can also be roasted in oven.

