

BAKED POTATOES STUFFED WITH BACON AND ANCHOVIES



Serving: 4

Cooking Time: Not Specified

Prep Time: 50 min

INGREDIENTS

- 12 longish potatoes

- 45ml (3 tbsp) olive oil, plus extra for baking
- 12 slices streaky bacon
- 6 anchovies, drained and halved
- 12 fresh sage, leaves only
- 2 garlic cloves, finely chopped
- salt and freshly ground black pepper, to taste

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Prick the potatoes with a fork and using an apple corer, carefully core each potato, making sure you do not go all the way through.
3. Leave a big enough hole for the stuffing.
4. Mix the rest of the ingredients well together and stuff each potato.
5. Rub oil all over the potato and sit on a baking dish.
6. Sprinkle with a little salt and extra oil and bake until cooked and crispy, about 45 minutes.