



As we get ready for the 75th anniversary of VE Day celebrations why not try out this thrifty potato peel recipe! During the war years you didn't waste anything so whilst preparing our party food we've thought of a way to use up the leftovers.

Follow the recipe below and when you are finished, why not share a picture of your delicious creation to our social media page?



You will need...

- Potato peels
- Cooking Oil
- Salt and pepper
- Any seasoning you fancy (we've used oxo cube, powdered Onions and mixed herbs)
- Baking tray

Step One

Drizzle some cooking oil onto the baking tray and preheat the oven to gas mark 6. Get an adult to help you with the oven as it will be very hot.

Step Two

Spread the potato peel out over the baking tray and drizzle more oil over the top of them so they are all covered.

Step Three

Now for seasoning! Sprinkle plenty of salt, pepper, herbs and any other seasoning to taste over the potato peels.

Step Four

Put the seasoned potato peels into the oven and bake until crispy.

Step Five

Enjoy them as a delicious snack or with your favourite dip!

