



WINTER'S FLAT PRIMARY SCHOOL  
*Stephanie Alexander Kitchen Garden Program*

## SKORDALIA

**Season:** AUTUMN

**Group**

**Recipe source:** Stephanie Alexander Kitchen Garden Cooking with Kids

**Fresh from the garden:** Potatoes, Garlic

<b>Equipment:</b> <ul style="list-style-type: none"><li>• Large Saucepan</li><li>• Skewer</li><li>• Colander</li><li>• Knives, 1 large, 1 small</li><li>• Chopping board</li><li>• Mortar and pestle</li><li>• Measuring cups and spoons</li></ul>	<ul style="list-style-type: none"><li>• Potato ricer</li><li>• Large bowl</li><li>• Wooden spoon</li><li>• Lemon juicer</li><li>• 4 Serving bowls</li></ul>
<b>Ingredients:</b> <ul style="list-style-type: none"><li>• 4 large potatoes</li><li>• Salt</li><li>• 4 cloves garlic</li><li>• 2 lemons</li></ul>	<ul style="list-style-type: none"><li>• 1/2 cup olive oil</li><li>• 1/2 cup milk</li><li>• Freshly ground black pepper</li></ul>

### What to do:

1. Wash and peel the potatoes and cut into even sized pieces. Put the potatoes in to the saucepan and cover with cold water. Bring to the boil and cook until the potatoes are tender, about 15 minutes. The potatoes are cooked when a skewer will slip through them.
2. Place the colander in the sink and drain the potatoes. Leave to cool slightly.
3. Peel the garlic and chop thoroughly. Put the garlic and a teaspoon of salt in the mortar and use the pestle to work to a paste.
4. Press the cooked potatoes through the potato ricer into a large bowl. Scrape the garlic paste into the potatoes and mix well with a wooden spoon.
5. Juice the lemon. Add the oil and lemon juice to the potato mixture a little at a time, mixing very well after each addition. The sauce should be thick with a mayonnaise consistency. If it is too thick add a little milk. Taste for salt and pepper. Spoon into serving bowls.