Greek Potatoes

Ingredients	Serves 3	Serves 30
Medium sized potatoes, peeled and cubed	3	30
Cloves of garlic, crushed and chopped finely	2	20
Juiced lemons	1	10
Water	1 tsp	2 tbs
Oil	1 tbs	10 tbs (200 ml)
Chopped fresh oregano	2 tsp	5 tbs
Salt and pepper to taste	1 tsp	2 tbs

Method

1. Preheat oven to 200 degrees C. Boil water in a small saucepan then add the cubed potatoes and cook for about 7 minutes-till parboiled. Drain, reserving some of the cooking water. Place the potatoes in a baking dish.
2. Add the rest of the ingredients to a small jar and shake to combine, then pour the contents over the potatoes in the baking dish. Stir to mix the dressing well with the potatoes.
3. Cook for 20 minutes or till done, stirring the potatoes a couple of times to prevent sticking. Add some of the cooking water if the liquid dries out and the potatoes still need more time.