



SWEET AND STICKY TINGLY POTATO BITES

INGREDIENTS

- 1 lbs of tiny baby potatoes
- 2 tbsp of cooking oil
- 3 tbsp soy sauce
- 3 tbsp Korean rice syrup
- 1 garlic clove, minced
- 50Hertz Green Sichuan pepper oil

*Please adjust according to desired taste

Notes:

Enjoyed best when shared.

INSTRUCTIONS (2 servings)

Step 1

Heat cooking oil in a pan over medium heat and add potatoes

Step 2

Cover and cook for 20-25 minutes. Make sure you shake the pan every few minutes for even cooking

Step 3

Once potatoes are fork tender, add soy sauce, rice syrup, and garlic to the pan

Step 4

Watch the sauce bubble and swirl the potatoes in the sauce

Step 5

Cook for a few more minutes until potatoes are gorgeously glossy and sauce has been reduced

Step 6

Remove from heat and transfer potatoes into a serving dish and drop a few drops of 50Hertz Green Sichuan pepper oil! (I've tried it with the red Sichuan pepper oil and it clashes!)

Step 7

Enjoy the tingly bites!

