**Prize Potato**

 **Baked Potato Cat & Mouse**

 **Ingredients**

**1 large baking potato**

**1 small baking potato**

**3 tbsp milk**

**A knob of butter**

**2 tbsp chives, chopped**

**25g cheddar cheese, grated**

 **To Decorate the Cat**

**2 cloves**

**1 plump raisin (or could use a halved black olive)**

**3 long chives**

**10g cheddar cheese**

**¼ of a red pepper**

**1 green part of a spring onion**

**1 cocktail stick**

**Got everything you need?**

**Then let’s get cooking!**

1. **Prick the potatoes with a fork and cook in the microwave (800W) for 8 to 10 minutes or in the oven preheated to 200C (180C Fan) for 1 hour until soft. Leave to cool.**
2. **When cool, scoop out the flesh into a bowl, leaving a border so that both potatoes keep their shape.**
3. **Mash the potato and mix with the butter, milk half of the cheddar and the chopped chives.**
4. **Season and spoon back into the potato skins.**
5. **Sprinkle over the remaining cheese.**
6. **Preheat the grill to the highest setting then grill both potatoes for 2 to 3 minutes until lightly golden and the cheese is bubbling.**
7. **Put the small potato on top of the large baked potato to make the cat’s face.**
8. **Stick the two cloves into the middle of the face to make the eyes.**
9. **Stick the raisin/ halved black olive nose on using a cocktail stick.**
10. **Snip the chives in half and secure them behind the raisin nose by pushing the cocktail stick into the potato to make the whiskers.**
11. **Cut little triangles of red pepper and cheddar cheese make two slits in the top of the small potato and insert them to make the ears.**
12. **Make sure you take the cocktail stick out before eating!**

 **To Make a Mouse**

**Ordinary potatoes baked in the oven (will take about 30 minutes)**

**Cloves**

**Sliced radishes**

**Spring onion**

**Got everything you need?**

**Then let’s get cooking!**

**Simply attach the sliced radishes for ears using halved cocktail sticks, attach a radish for the nose, push in cloves for the eyes and attach a spring onion for the tail**

 **Prize Potato**

 **Chicken Burger**

 **Ingredients**

**2 tbsp olive oil**

**1 red onion, finely chopped**

**1 clove garlic, crushed**

**300g minced chicken**

**Half an apple, grated**

**25g parmesan, finely grated**

**50g fresh breadcrumbs**

**4 sage leaves, chopped**

**1 egg yolk**

**250g potatoes, peeled and diced**

**4 tbsp milk**

**A knob of butter**

 **Vegetable for decoration**

**Peas**

**Pepper**

**Carrot**

**Spring onion**

**Got everything you need?**

**Then let’s get cooking!**

1. **Heat one tablespoon of the oil in a saucepan. Add the onion and sauté for 8 minutes until soft.**
2. **Add the garlic and fry for one minute. Leave to cool.**
3. **Put the minced chicken, apple parmesan, breadcrumbs, sage, cold onion mixture and egg yolk.**
4. **Mix until the mixture comes together and season to taste. Using your hands, shape into 6 burgers.**
5. **Heat the remaining oil in a pan. Fry the burgers until golden on both sides then transfer to a baking sheet.**
6. **Cook in the oven for 10 to 12 minutes until cooked through.**
7. **Meanwhile to make the mashed potato for the hair, put the potatoes in cold water. Bring up to the boil and boil until soft. Drain.**
8. **Heat the milk and butter in the saucepan.**
9. **Add the potatoes and mash until smooth. Season to taste.**
10. **Fill a piping bag with the mashed potato and pipe the potato around the burgers for the hair.**
11. **Decorate by making faces with vegetables.**