

RUSTIC OVEN-BAKED POTATO WEDGES

INGREDIENTS

4 medium, equal sized yukon gold potatoes, well scrubbed (do not peel)
1/2 cup vegetable oil
1 teaspoon kosher salt
1/2 teaspoon pepper
1/2 teaspoon paprika

Directions

Preheat oven to 375F. Lightly oil a 13x9 inch baking pan.

Wash potatoes and cut each into 8 wedges. Using a pastry brush, brush each wedge with oil and arrange in pan, peel side down. Sprinkle salt, pepper and paprika evenly over wedges.

Bake for 45 minutes until golden brown and tender. If you like them a little browner is desired, broil for 2 to 5 minutes.