

OVEN BAKED POTATO WEDGES

INGREDIENTS

4 russet potatoes

1/4 cup extra virgin olive oil

1/2 teaspoon sea salt or kosher salt

1/2 teaspoon ground black pepper

1 teaspoon Ras el Hanout spice (from the Teeny Tiny Spice Company; <http://www.teenytinyspice.com/>)
(or any combination of spices you like -- italian, herbs de provence, mexican, etc)

INSTRUCTIONS

Preheat oven to 450F. Spray a rimmed baking sheet with parchment paper and spray with cooking spray and set aside.

Wash and cut potatoes into wedges by cutting lengthwise in half then slice each half into 3 slices. Place potatoes in a bowl of water with about 2 cups of ice cubes. Let them stand for 30 min then pat dry with paper towels. Place salt, pepper and spices in to a large ziplock bag. Add potatoes and shake them together. Next add the olive oil to the bag and toss until potatoes are coated.

Place potatoes on the lined sheet and bake for 30-35 min until the potatoes are cooked through, browned and crispy. Serve with ketchup, or ranch, or mayo...