

Baked Potato Wedges

Ingredients:

1 share yellow potatoes

1 TBS vinegar

1 TBS + 1 tsp Kosher salt, divided

Non fat cooking spray

1/2 tsp fresh cracked pepper

2 tsp Collected smoked sweet paprika- the paprika makes this dish. The better the paprika, the better the dish.

2 tsp garlic powder

1 tsp onion powder



Method: Preheat oven to 400 convection bake. If not convection, go to 425. Place potatoes in a pot and add enough water to cover. Add 1 tsp kosher salt and the vinegar. Bring to a boil, reduce and simmer until potatoes are just fork tender. Time will vary depending on potato. Ours took 20 min. Drain and let cool. Prepare two baking sheets with cooking spray. Slice potatoes into wedges and place in a bowl. Spray wedges generously with cooking spray. In a small bowl, combine remaining salt and all spices. Mix well. Toss potatoes with spices then arrange on baking sheets, careful not to crowd potatoes. Place sheets in oven, top and bottom racks. After 10 minutes, turn both pans for even browning. After 10 minutes more, rotate the pans, top to bottom, bottom to top rack. Allow 10 more minutes, then turn the pans again. Give 10 more minutes and remove. Total bake time- 40 minutes. Super crispy- and great with ketchup.