



HOMEMADE BAKED POTATO WEDGES

I love potatoes! Fried, baked, boiled, mashed or even smashed; I'll eat it any day. This recipe is based on Ina Garten's *Baked Potato Wedges* recipe. The original recipe calls for rosemary but we prefer garlic with thyme.

We served this with lemon and garlic roast chicken at our Christmas family gathering last year. My nephew has been asking for it lately. Email, this one's for you.

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Ingredients:

4 large baking potatoes, unpeeled
4 tablespoons good olive oil
1 1/2 teaspoons salt
3/4 teaspoon freshly ground black pepper

1 teaspoon minced fresh garlic
1 teaspoon minced thyme

Materials:

Large baking pan
Pepper mill

Method:

1. Preheat the oven to 400 degrees.
2. Scrub the potatoes and cut them in half lengthwise, then cut each half in thirds lengthwise. You'll have 6 long wedges from each potato.
3. In a large baking pan mix the olive oil, salt, pepper, garlic, and thyme. Place the potatoes. With clean hands, toss all the ingredients together, making sure the potatoes are covered with oil. Spread the potatoes in a single layer with 1 cut-side down.
4. Bake the potatoes for 20 minutes, turn to the other cut side and bake for another 20 minutes until they are lightly browned, crisp on the outside, and tender inside.

Tips:

1. This goes well with homemade burgers. You can find that recipe on www.toni.danao.org.