

Maine Arts Camp

Recipe Name: Oven Fried Potatoes

Chef: Charles Limoggio CEC

Preparation Time: 5 minutes, cook time 35 minutes

Servings: 4

Quantity	Unit	Ingredient Name	Prep Notes
3	Medium	Russet or Idaho potatoes	Scrubbed and dried
3	Tablespoons	Olive oil	Or other neutral tasting oil
2	Teaspoons	Kosher salt	
Optional	Pinch	Cayenne pepper	If desired

Procedure:

1. Preheat the oven to 450 degrees F.
2. Leaving peel on, cut the potatoes into 6 lengthwise to make long wedges, about 3/4-inch to 1-inch wide. Combine the potatoes, oil, salt and cayenne on the baking sheet and toss to combine. (1 less bowl to wash) Arrange the potatoes on a baking sheet in a single layer, so a cut side is in contact with the pan, but evenly spaced so the potatoes aren't touching each other. Bake until golden brown and cooked through, about 30 minutes. Slip a spatula under the potatoes to turn them over and cook for 5 minutes more.
3. Transfer potatoes to a serving dish and serve immediately

Notes: