

Spicy Oven Fried Potato Wedges

2 pounds potatoes, about 4 large
3 tablespoons flour
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon paprika
1/2 teaspoon salt
1/2 teaspoon black pepper
2 tablespoons vegetable oil

Preheat oven to 450°. Measure the oil into a 9 by 13-inch rectangular baking pan. Swirl it around so that it covers the pan evenly. Set aside.

Scrub the potatoes and cut each into 8 wedges. In an empty bread bag combine the flour and seasonings. Shake to blend. Place the potatoes, a few at a time, into the bag. Close the top and shake the potatoes to coat them with the seasoning mixture. Arrange the coated potatoes, skin side down, in the oiled pan. Continue until all of the potatoes are coated. Bake the potatoes at 450° for 35 to 40 minutes. Serve hot. Makes 6 servings.

These are similar to the ones available at some fried chicken places. They are nice and spicy, crunchy and tender all at the same time. We love these. I've only recently developed the recipe, but they are quickly becoming a family favorite. We serve them with oven friend chicken or oven friend fish. Yummy!