

Toaster Oven Backed Potato Wedges

From Joanne Engelhardt

Cutting potato wedges is so much easier than cutting fries. Cut a small potato in half, then halve each in half again so you have four pieces. If some of the wedges seem too large, cut them in half again. (In other words, they don't all have to be the same size.) For last night's Cooking Club I used three potatoes.

Now season the wedges with your favorite "add ons." I poured about 1/4 cup of olive oil in a bowl, then added some garlic salt, chopped onion pieces, chopped fresh basil, a few shakes of Parmesan cheese and then some Himalayan pink fine salt. Mix well with a fork.

Add a thin layer of olive oil to the Toaster oven pan so that the wedges don't stick to it. Then dip each of the potato wedges into the bowl and swish the mixture around so it's fully coated and gets some of the added ingredients. Set them on the Toaster oven pan.

Bake for about 35 minutes at 390 degrees, taking the tray out and turning the wedges over after about 18 minutes.

Can be served warm or at room temperature.

~~Joanne Engelhardt