

Oven Baked French Fries

Serves: 6

Ingredients:

4 large Russet potatoes
4 tbsp. butter
2 tsp. parsley
1/4 tsp. garlic powder
Dash of salt
Old Bay seasoning (optional)
1 cup of cheddar cheese (optional)
1/4 cup Ketchup for dipping (optional)



Directions:

Day 1:

Cover baking sheet with aluminum foil and spray with the PAM, set aside.

Clean potatoes. **Do not peel.** Cut into wedges like ones pictured above. Place in Dutch oven and cover with cold water. Cover and bring to a boil. Uncover and cook for 10-15 minutes until soft when pierced with a fork. Drain potatoes in a colander and place in a large mixing bowl.

While potatoes are cooking, place butter in a custard up and cover with waxed paper. Place in the microwave and cook for 30 seconds until melted. Stir in parsley and garlic and salt.

Pour over potatoes, coating well. Spread out onto baking sheet. If using Old Bay seasoning sprinkle directly from can with desired amount. Cover with plastic wrap and label with tape and refrigerate.

Day 2:

Preheat oven to 425°F.

Bake 20 minutes or until lightly browned and tender, stir at 10 minutes for even browning.

If topping with cheese, sprinkle and return to oven until melted. Keep a close watch that is does not overcook.