

Crusty Potato Wedges



PREPARATION TIME
10 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
sirloin steak



Peeled, cut potatoes will often darken in minutes if not submerged in water or milk.

But don't throw them away. Just simmer the potatoes in milk for a few minutes until they turn white again.

SHOPPING LIST

- red potatoes

ON HAND

- Dijon mustard • garlic salt
- paprika • ground cumin

INGREDIENTS

- 1 pound red potatoes (about 8 potatoes), scrubbed
- 1 tablespoons Dijon mustard
- 1½ teaspoons paprika
- ¾ teaspoon ground cumin
- ½ teaspoon garlic salt

SERVES 4

COOKIN' Express

- By arranging in a single layer, potato wedges will cook quickly and evenly.
- For a simple and elegant side dish for any special occasion, use tiny new potatoes cut into halves and proceed as recipe directs in step 1.

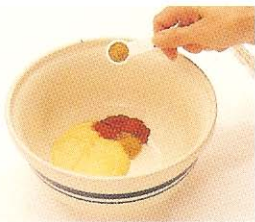
Make Ahead

Save those leftover potatoes to have as a ready-made side dish for your favorite scrambled egg recipe. Cut potatoes and heat in a skillet over medium heat.

♦ VARIATION

Cubed baking potatoes may be substituted when red potatoes are unavailable.

1 Preheat oven to 400°F. Spray a shallow baking dish with cooking spray. Cut potatoes into wedges. Combine mustard, paprika, cumin and garlic salt in a large bowl; mix well.



2 Add potatoes to bowl; toss until coated well with mustard mixture.

3 Spread potato wedges in a single layer in prepared baking dish, leaving a little space between wedges.



4 Bake potato wedges for 10 minutes, turning once. Bake for 10 minutes longer or until tender and crusty.