



CRISPY POTATO WEDGES

PREP TIME: 1 hour

COOK TIME: 35 mins

SERVES: 6

INGREDIENTS

- 6 large russet potatoes, rinsed
- 1/4 cup olive oil
- 1 tablespoon minced garlic, (or 3 teaspoons garlic powder)
- 2 teaspoons salt, (adjust to your tastes)
- 1 teaspoon paprika
- 1/2 teaspoon black cracked pepper
- 2/3 cup finely grated or shredded parmesan cheese, divided
- 2 tablespoons fresh chopped parsley

METHOD

Preheat your Cookswell oven. Line 2 large baking sheets with parchment paper; set aside.

Cut each potato in half lengthways, then cut each half in half lengthways again, and then cut each half in half lengthways again until you have 8 wedges. (Make sure they are about the same thickness and size).

In a small jug, combine the oil, garlic, salt, paprika and pepper. Pour the oil mixture over the potatoes and toss together to coat evenly.

Arrange potato wedges in a single layer on a large baking tray, skin-sides-down. Sprinkle with half of the parmesan cheese and extra salt if needed. Bake for 35 minutes, turning wedges half way through baking time, until golden, crisp and cooked through when tested with a fork.

Sprinkle with parsley and remaining parmesan cheese to serve.



Double the seasoning mix and dice up some sweet potatoes, carrots or squash for a baked veggie medley



Secret Sauce: add a twist to your dipping sauce with a few drops of Cookswell Liquid Smoke



COOKSWELL OVEN COOKING TIPS

Begin cooking when the coals are lit. The charcoal should look grey and there is no smoking. Close small air inlet doors according to the amount of heat needed - (open for more heat, close for lower heat).

When you put your dish into the oven, make sure the dish doesn't touch the sides of your jiko. Once you've finished baking your potatoes, you can use your oven for any other items you need to cook.

If you are done cooking, leave the doors open to let the oven slowly cool down. When the doors and grill are warm to the touch, use a supabrite or durable cloth to wipe off any food that has spilled. This reduces wear and tear, as well as keeps dishes from retaining a smoky flavor.

www.cookswell.co.ke

