

Betty's Oven Baked Potato Wedges



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In this video, Betty demonstrates how to make her terrific Oven Baked Potato Wedges. These are wedges cut from baked potatoes, dipped in melted butter, and then crisped in the oven. Delicious!

Ingredients:

4 to 6 medium baking potatoes, washed and dried

½ to 1 stick butter, melted (I used 1 stick butter in the video, but I think the recipe will be better with only about ½ stick butter—and less fat calories, too!)

sea salt, to taste

freshly ground black peppercorns, to taste

Wrap 4 to 6 medium baking potatoes individually in aluminum foil. Bake in 400-degree oven for approximately 1 hour (until almost done, but still a little firm). Remove potatoes from oven and from foil. Let cool until they are easy to handle. Divide each baked potato in half and then cut each half into 3 wedges. Dip in melted butter, and place in an oven-proof baking dish in a single layer, if possible. Grind sea salt over the top of all the potato wedges, and then grind black peppercorns over the top, to taste. Place the dish of potato wedges back in the oven at 350 degrees for about 10 minutes. When crisp and tender, remove from oven. (I turned my oven to broil for the last minute or so, in order to get the potato wedges crispier.) Serve immediately, while hot. These are wonderful with grilled steak or chicken! I hope you enjoy them!!! --Betty ☐