

Fried Baked Potato Wedges

Ingredients

Baking Potatoes, Large
Stick of Butter
Olive Oil
Salt

Preparation

The number of potatoes you will need will depend of your guests. Each potato is cut into six wedges. Small eaters will eat 2-3 wedges and big eaters will eat 3-4 wedges.

Bake your potatoes earlier in the day so that they have time to come to room temperature. Wash and pat dry the potatoes, then place directly on the middle oven rack of a preheated oven at 350 degrees to bake for about 50-60 minutes. A fork should slide in when done. Cool to room temperature.



Slice each potato in half along the long side. Slice each half into three wedges. Set aside until all potatoes are wedged.

About 30-40 minutes before serving time begin to fry the wedges. In a large, deep skillet, melt the butter and add enough olive oil to be about a 1/2 deep. When oil/butter is bubbling hot, add in potato wedges and fry until golden brown. Flip when needed. Do not crowd.

As potatoes are done place on a lipped baking sheet. Season with salt.

You can put the fried potatoes in a warm oven until it is time to serve.

You can serve with the condiment of your choice. The Lemon Garlic Yogurt Sauce was perfect with these.