Chili Potato Wedges

Chili Potato Wedges from the original efishinsea.net site from 2004!



Ingredients

- **4** unpeeled baking potatoes (well rinsed)
- **2 Tb** vegetable oil
- **2 Tb** chili powder
- **2** garlic cloves (minced)
- **1 tsp** dried oregano
- **1 tsp** salt
- **1/2 tsp** cumin
- **1/2 tsp** red pepper (optional)

Method

1. Preheat oven to 400 degrees
2. Cut each potato in half lengthwise. Cut each half into wedges that measure about 1/2-inch thick on the skin side; you'll get 8 to 10 wedges per potato. Set aside.
3. In a small bowl, stir together all ingredients. Toss together potatoes and seasonings.
4. Bake 45 minutes or until the wedges are crispy on the outside and tender on the inside.

Notes

> from Wholesome Harvest Book
>
> I don't peel the potato, they are more attractive this way and allows them to retain all the nutrients found in the skin.
>
> The red pepper adds a definite tingle, but it's optional.