



Creole Oven Baked Potato Fries

From dulcetcuisine.com

- 4 medium sized white potatoes
- 2 T olive oil
- 2 t Dulcet Creole Cooking Spice & Rub

1. Wash and cut the potatoes into ¼" thick fries.
2. Rinse well with ice cold water.
3. Pat dry with paper towels.
4. Toss potatoes with olive oil and the Dulcet Creole Cooking Spice.
5. Place potatoes on a large non stick baking sheet.
6. Cover with foil and bake in 475 degree oven for 15 minutes.
7. Remove foil, toss potatoes to prevent sticking.
8. Cook potatoes uncovered for an additional 15 minutes.

Serves 4



Notes: _____
