

Baked Crispy Potatoes *Makes 8 servings, ½ cup each*

4 lbs. potatoes
4 Tablespoons vegetable oil
1 teaspoon ground cumin
¼ teaspoon red pepper

1. Mix oil, cumin and red pepper.
2. Wash potatoes; cut in half lengthwise.
3. Place potatoes in 9 x 13-inch pan. Coat the potatoes with the oil and spice mixture.
4. Bake at 400 degrees until potatoes are golden brown and tender, about 30 minutes.