Baked Potato, Wedges, or Fries

Ingredients:

- Potatoes of choice, scrubbed clean, skins on
- Salt
- Garlic powder (optional)

Directions:

1. Preheat oven to 400 ^{o}F

2. **For whole potatoes**: prick potatoes with fork, put directly on oven rack and bake until soft (knife will go in easily) about 45 minutes to 1 hour and 15 minutes depending on size of potato. The inside should be soft and the outside skin should be crisp.

   Note*: You can rub potato with oil and season generously with salt and pepper or other spices before baking also.*

   Note*: You can bake in the potato pot instead of putting directly on rack. Put clean potatoes in potato pot with 2 cloves or garlic and a bay leaf, or seasonings/veggies of choice like rosemary and onions. Cook for 1 hour or until desired tenderness.*

3. **For wedges**: cut potato in lengthwise in quarters, then quarter again. Put in large bowl and lightly spray with olive oil. Place on baking sheet lined with parchment paper, spreading out evenly in one layer. Sprinkle lightly with salt and garlic powder. Bake 30 – 45 minutes, or until golden toasted on outside and soft in center.

4. **For Fries**: Do the same as for wedges above but cut into fries 😊. These will cook fastest, in about 30 minutes, depending on size of fires.