

SPUDTACULARLY AWESOME WEDGES



Wedges are wickedly good!!! Crunchy on the outside and nice and soft in the middle.

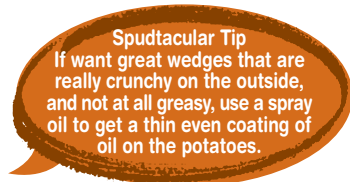
WHAT YOU NEED (enough for 4 people)

4 baking or roasting potatoes
Either spray oil or 2 Tbsp of oil

HERE'S HOW TO MAKE SPUDTACULAR WEDGES

1. Turn the oven on to 200°C.
2. Scrub the potatoes so they are nice and clean, but leave their skins on.
3. Cut each potato into 8 wedges.
4. Spread your wedges out onto a cooking tray.
5. Spray or sprinkle with a little oil so that your potatoes are well coated.
6. Bake your wedges at 200°C for 20 - 25 minutes, or until golden brown and crunchy.

Keep an eye on your wedges as they cook, turn the wedges over once or twice while they are cooking.



Spudtacular Tip
If want great wedges that are really crunchy on the outside, and not at all greasy, use a spray oil to get a thin even coating of oil on the potatoes.



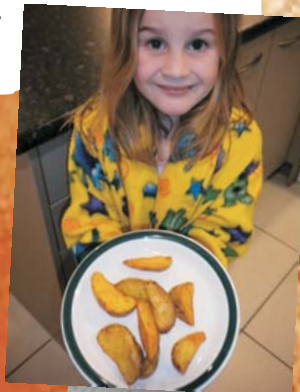
Connor likes to spice things up when he makes wedges. Once he has chopped his potatoes into wedges, Connor puts his wedges in a plastic bag, along with 2 tsp paprika, 1/2 cup flour, and salt and pepper. He then shakes the bag well to evenly cover all of his potatoes before putting them in the oven to cook. To enjoy wedges like Connor's, serve with bacon pieces, onion, grated cheese and a spoon of sour cream.

Connor Ford, 7
New Plymouth



Maia likes to add a little salt and chicken stock to her wedges once they are cooked to make them extra tasty. She says it is also very yummy to eat your wedges with fish fingers, so give it a try!

Maia Cook, 7
Auckland



Kerry loves to make hedgehogs out of her potatoes. They are soft in the middle, crunchy on the top, and taste great! Instead of cutting her potatoes into wedges, she makes lots of slices across the top of the potato, about 2cm apart. Be careful to only cut 3/4 of the way through the potato. Then Kerry dabs butter or oil on to the tops of her potatoes and bakes at 200°C for 50 minutes, or until golden brown.

Kerry Bleaken, 11
Auckland

When Sarah makes wedges, she likes to make crispy rounds. Instead of cutting her potatoes into wedges, she slices her potatoes, about 5 mm thick. She then puts her slices in a bowl with 1/4 cup olive oil and 2 tsp of herbs. Sarah stirs the slices until they are coated and then bakes them on a tray in the oven for about 30 minutes. These crispy rounds end up crispy and golden, and are a delicious, easy snack!

Sarah Westenra, 9
Riverton



Sai says his potato wedges recipe makes the best potatoes you will ever taste! To make your wedges just like Sai's, put 1 Tbsp of crushed garlic, 1 tsp mixed herbs, 1 tsp red chilli powder, 1/2 teaspoon olive oil and 4 Tbsp lemon juice into a medium sized bowl, mix, and then add your uncooked potato wedges. Gently mix the ingredients until your wedges are evenly covered with the seasoning, and put them on the cooking tray and cook as normal. Sai says these potato 'slides' are delicious with tomato sauce, so give it a try and see what you think!

Sai, 11
Auckland



Claire shows you how to make great wedges. Click on the YouTube picture to view. Have a look and see how EASY it is!!!



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