



# IDAHO CHEESY POTATO WEDGES

## INGREDIENTS

- 2lbs (3-4) Idaho Russet or Yukon Gold potatoes, cut in wedges
- 1 tbsp olive oil
- 3 tbsp nutritional yeast or parmesan cheese (1:1 substitute)
- 1 tsp chili powder
- 1/2 tsp garlic powder
- 1/2 tsp sea salt
- 1/4 tsp cayenne pepper (optional)

## DIRECTIONS

1. *Cut potatoes into long wedges, soak wedges in salt water for 20 minutes to release the starch*
2. *Heat oven to 425 degrees (220 Celcius) and put parchment paper on your baking sheet*
3. *Remove wedges from salt water, pat dry with paper towels or clean dry towel*
4. *Combine dry ingredients in a large bowl or resealable plastic bag*
5. *Coat wedges in oil, place in container with dry ingredients and mix or shake until evenly coated*
6. *Arrange on baking sheet, skin side down*
7. *Bake for 25 minutes*
8. *While cooking, make dipping sauces*

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## DIPPING SAUCES

### IDAHO FRY SAUCE

This simple fry sauce, found most anywhere fries are served in Idaho, will get questioning looks if requested abroad.

- 1 cup mayonnaise
- 1/2 cup ketchup
- 1/4 tsp Worcestershire Sauce (optional)
- 1/4 tsp garlic powder (optional)

Mix ingredients in a bowl and dip your wedges for a treat.

### ZESTY LIME CREMA

- 8oz Sour cream
- 1 lime
- 1 small clove garlic, minced
- Zest the lime, then squeeze the juice into a small bowl.

This tangy, creamy, fresh, and garlicky Lime Crema is the key to taking your wedges, tacos, and more to the next level.

Add 1 tsp of the zest and 1 Tbsp of the juice to the sour cream, along with the garlic and salt. Stir to combine and use immediately, or refrigerate up to one week.

### AUSSIE DIP

Sour cream and sweet chili dip with potato wedges is one of Australia's culinary secrets—beware, it's love at first bite.

- 1/4 cup Thai sweet chili sauce
- 1 cup sour cream

Put sour cream in a bowl, pour Thai sweet chili sauce on top and serve—too easy!