

BENIHANA BROASTED GARLIC POTATO WEDGES

F EASY

Last Modified: 01/15/2016

PREP: 15 Min
COOK: 35 Min
OVEN: 400

BAR & RESTAURANT COPY

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Large	Starchy Potatoes (Idaho / Russet)	Wedged
4	Tbsp	Olive Oil	
2	Tbsp	Garlic Powder	
3	Tbsp	Fresh Rosemary Leaves	Fine Chop
OR			
1 1/2	Tbsp	Dried Rosemary Leaves	
2 +/-	Tsp	Kosher Salt	To Taste
3/4 +/-	Tsp	Fresh Ground Black Pepper	To Taste

PREPARATION

OPTION	You may freely substitute the Rosemary Leaves for Thyme, Oregano, Sage, Italian Seasoning, Ras el Hanout or a Mixture, etc., etc. to "flavor" the Potato Wedges.
CAUTION	Dried Leafy Spices and Herbs are usually much stronger flavored than their fresh counterparts. The fresh spice indeed does impart a "truer" flavor. Normally use a quantity ratio of 2 Fresh to 1 Dried - Let your taste buds be your guide.
OPTION	A different and interesting taste experience is to bake this dish using Duck Fat in place of the Olive Oil. While certainly NOT Benihana's, it improves this recipe (and, by the way, many others) greatly.
TOOLS	1) Large Mixing Bowl 2) Aluminum Half Sheet Pan
PREP	DISH 1) Preheat the oven to 400 degrees with a rack just below center. 2) Finely Chop the Rosemary Leaves and set them aside. 3) Scrub the Potatoes, cut them in half lengthwise, then, cut each half in half lengthwise, then, cut each quarter in half lengthwise. You'll have 8 long skinny wedges from each Potato.
1	In a large mixing bowl, combine the Olive Oil, Salt, Pepper, Garlic, and Rosemary and mix thoroughly. Add in the Potato Wedges and mix with your hands until all of the Wedges are evenly coated.
2	Pour a couple of tablespoons of Olive Oil on a sheet pan and spread it around evenly with your hands. Pour in the Potato Wedges and move them into a single layer with the skin side down.
OPTION	FOR A <u>VERY</u> CRUNCHY OUTSIDE: Lightly spray both cut sides of the wedges with non-stick vegetable spray.
3	Bake the Potato Wedges for 30 to 35 minutes until they are lightly browned, crisp outside, and tender inside.
SERVE	Sprinkle generously with coarse Kosher Salt and serve while hot.