

GARLIC & ONION POTATO HALVES

F EASY

Last Modified: 12/20/2017

PREP: 5 Min
COOK: 40 Min
OVEN: 300 & BROILER

SUE K'S-VEGETABLE

MAKES 4 To 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Starchy Potatoes (Russet, Idaho)	Wedged
OR			
2	Pounds	Starchy Potatoes (Russet, Idaho)	Halved
1/2	Stick	Unsalted Butter	
1	Tbsp	Garlic Powder	
1	Tbsp	Onion Powder	
1	Tbsp	Italian Seasoning (Or any Seasoning you like)	

PREPARATION

FACTOID	Popular for either Dinner or as a dish-to-pass Appetizer. Friends will request this dish. This Recipe doubles and triples very easily.
OPTION	You may add thinly sliced Yellow Onions in the bottom of the pan in place of the Onion Powder if you wish (Sprinkle the tops of the Potatoes lightly with Onion Powder and Grated Parmesan Cheese just before baking).
TOOLS	1) Medium Mixing Bowl 2) 13" X 9" Metal Non-Stick Baking Pan 3) Metal Apple Corer (For Wedges)
PREP	DISH 1) Slice the Potatoes in half long ways and set them aside. 2) OR: Cut the Potatoes into Wedges with an Apple Corer and set them aside.
1	Place the Butter in a non-stick baking pan and place it on a just below center rack in the oven. Preheat the oven to 300 degrees.
NOTE	Water does NOT brown! ANY dampness on the cut surface of the Potatoes WILL prevent them from browning. Adding in Onion slices WILL stop them from browning.
3	Meanwhile, cut the Potatoes into Wedges or Halves and place them loosely in a medium mixing bowl, pour the melted Butter over them and sprinkle with the Garlic and Onion Powders and the Italian Seasoning while stirring so all are coated.
4	Place the Potatoes in a single layer in the pan cut side down, pour any remaining liquid evenly over the top and bake for 40 minutes. If using Wedges, once baked, turn each wedge so the skin side is down and broil them until GB&D (Golden Brown & Delicious).
SERVE	Serve the hot Potatoes as a dinner side dish or as a dish-to-pass with a creamy Dressing on the side (Ranch, Blue Cheese, etc.).