

EWB

CONDIMENT CLUB



BETH'S EASY OVEN FRIES WITH PARMESAN AND ROSEMARY



SERVES 4 AS AN APPETIZER

INGREDIENTS:

1 Large Russet Potato
1 Tbsp Olive Oil
Salt and Pepper to Taste
1 Tbsp Parmesan Cheese, Freshly Grated
1/2 Tsp Fresh Rosemary, Minced

METHOD:

Preheat the oven to 450F.

Cut the potato in half, lengthwise. Then cut each half in half. Cut each quarter into 3 equal slices about 1/2 inch thick. You'll end up with 12 wedges.

Place wedges in bowl and toss with olive oil, salt and pepper. Lay wedges on baking sheet lined with parchment paper. Roast for 15 minutes one side, then flip and roast for another 15 minutes.

Place in a shallow serving dish, top with parmesan and rosemary and serve with a ramekin of the smoky ketchup.