

GARLIC FRIES

Ingredients:

- 2 pounds of yellow potatoes
- half of a large onion, diced
- 6 cloves of garlic, minced
- 2 tablespoons seasoning salt
- 2 tablespoons olive oil



Instructions:

- (1) Preheat oven to 450. Wash and dry potatoes, then slice into thin wedges. If you're prepping early, you can let the wedges soak in a large bowl of water to leach some of the starch. Doing this makes them crisp a bit better in the oven.
- (2) Toss all ingredients together in a large bowl then spread over 2 baking sheets so the wedges are in a single layer. Bake for 20 minutes, then flip and bake for another 20 minutes.