# SPICY POTATO WEDGES WITH CHEDDAR JALAPENO DIP

Cookery Principle: Vegetable cookery

Dipping sauce

### Ingredients:

## Dippers:

2 large potatoes

15 ml vegetable oil

2 ml roasted garlic & pepper

spice

1 ml garlic powder

f.g. seasoning salt

## Cheddar Jalapeno Dip:

50 ml sour cream

50 ml mayonnaise

25 ml tomato, finely chopped

25 ml cheddar cheese, grated

 $\frac{1}{2}$  jalapeno pepper, seeded

& finely chopped

15 ml green onions, sliced

## Equipment:

small measures

metal spatula

large mixing bowl

small mixing bowl

rubber spatula

wooden spoon

cutting board

paring knife

French knife

baking sheet

flipper

fork

#### Method:

- 1. Preheat oven to 400°F; spray pan with non-stick cooking spray.
- Cut potatoes into thin wedges. In a large bowl, combine oil and spices; add potatoes and toss to coat.
- Place the potatoes on the sprayed baking pan.
- 4. Bake the potatoes for 20-30 minutes until tender and golden brown.
- 5. In a bowl, combine all dip ingredients except green onions; mix well.
- 6. Sprinkle dip with green onions and serve with the potatoes.