

*A Recipe from...*



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## **GARLIC 'OVEN FRENCH FRIED' POTATOES**

3 RUSSET POTATOES (ABOUT 1.5 LBS., UNPEELED)

OLIVE OIL OR COOKING SPRAY

3 TBSP. GARLIC & HERB DIP

GARLIC & GOURMET PEPPER AND GARLIC & SEA SALT GRINDERS

Preheat oven to 450 F.

Coat large baking sheet with cooking spray.

Cut potatoes lengthwise into 1/2" thick slices.

Stack slices, cut lengthwise into 1/2" wide spears. Arrange in single layer on baking sheet.

Coat potato spears with cooking spray or olive oil. Sprinkle Garlic & Herb Dip over potatoes.

Grind Garlic & Sea Salt and Garlic Gourmet Pepper over the spears.

Bake, turning "fries" once, until golden brown...about 25 minutes. Enjoy!