



Roasted Petite Medley Potato Wedges

Crisp baked potato wedges for nibblers or appetizers

Roasted Potatoes:

24-ounce mixed gold, red, and purple mini potatoes

2 to 3 Tablespoons avocado or canola oil, divided

1-1/2 teaspoons garlic powder

3/4 teaspoon salt

1/4 teaspoon ground black pepper

1 Tablespoon minced chives or green onions

Italian Ketchup Dip

- 2 Tablespoons ketchup
- 4 Tablespoons tomato sauce
- 1/2 Tablespoon prepared basil pesto

Chili Peppered BBQ Dip

- 4 Tablespoons prepared honey BBQ sauce
- 1/2 Tablespoon hot chili sauce
- 1 teaspoon Worcestershire sauce

Creamy Cilantro Mayo Dip

- 1 Tablespoon minced fresh cilantro
- 1/4 cup mayonnaise
- 1 teaspoon fresh lemon juice
- 1/4 teaspoon ground cumin
- 1/4 teaspoon salt or to taste
- 1/8 teaspoon ground black pepper or to taste

Before Starting:

Prepare the dips you want to serve. Chill in the refrigerator until serving.

Preheat oven to 400 degrees F. Foil line and lightly oil two small or 1 large shallow baking pan.

Prepare Dips: Each dip makes about 1/3 of a cup. If you want to serve larger portions, double each recipe.

To prepare each dip: combine all ingredients together in a small bowl until combined and dipping consistency.

Cover the 3 bowls; place in the refrigerator to chill until serving.

Cut Potatoes: Slice each potato lengthwise into quarter wedges.

Toss them together in a bowl with garlic powder, salt, and black pepper to coat. Arrange in a single layer on oiled baking pans leaving room between the potato wedges.

Bake Potatoes: Bake in 400-degree F oven for 10 minutes; turn potatoes; continue baking for 10 to 15 minutes until potato wedges are tender, golden brown, and crispy. Remove from oven, season with additional salt if desired.

To Serve: Remove to serving platter; sprinkle with minced chives; serve with chilled dips. Serves: about 4

Cook's Note: You can use oval or finger size potatoes for this recipe, but if the potatoes are larger, you might need to bake them a little longer.

About the Recipe: It's such fun to celebrate the holiday with autumn colorful mini potatoes. Everyone, young and old, seems to love to munch on crisp roasted potatoes, and adding assorted dips offers a great snack option for guests.