

Noreen's Kitchen

Bacon Cheddar Potato Wedges

Ingredients

Serves 6 to 8

4 large russet potatoes, washed and cut into wedges	1 teaspoon cracked black pepper
1/4 cup butter, melted	1 teaspoon seasoned salt
1/4 cup vegetable oil	1 teaspoon salt free seasoning blend
1 tablespoon brown sugar	1 1/2 cups shredded cheddar cheese
1 teaspoon paprika	6 slices bacon, cooked and crumbled
1 teaspoon onion powder	Sour cream and ranch dressing for dipping
1 teaspoon garlic powder	Sliced green onion for garnish

Step by Step Instructions

Pre-heat oven to 400 degrees.

Place potato wedges in a large zip top bag.

Pour over oil and butter.

Add brown sugar and seasonings.

Seal bag and mix potatoes and seasoning together well, making sure to coat all the potatoes.

Arrange the potato wedges neatly on a baking sheet that has been lined with foil

Bake for 15 to 20 minutes until browned and crispy.

Turn off oven and remove potato wedges.

Gently loosen potatoes from baking sheet.

Sprinkle bacon over the potatoes.

Sprinkle cheese over bacon and potatoes covering evenly.

Place potatoes back in the oven for 5 minutes until cheese is melted.

Remove from oven and serve with sour cream and/or ranch dressing and a sprinkling of sliced green onion for garnish!

Enjoy!