



RECIPES

Oven Fries

- 10-12 medium red potatoes, washed and wedge cut
- ¼ cup safflower oil
- 1 tsp. oregano
- 1 tsp basil
- 1 tsp marjoram
- 1 tsp thyme
- 1 tsp rosemary
- 1 tsp. red beet powder
- 1 tsp red onion powder
- 1 tsp elephant garlic powder

Pre-heat oven to 400 degrees. Place all ingredients into large mixing bowl and toss until potatoes are well and evenly coated with oil and spices. Carefully pour onto large cooking sheet with raised sides and arrange in a single layer. Place into oven and turn with spatula every 15 minutes for 1 hour. Potato edges should get golden and crispy while insides are tender.