

## Fried Potato Wedges

Savannah · 29/09/2024



### Prep Time

20 mins

### Difficult

Medium

### Servings

5

### Description

Spicy fried potato wedges sliced thinly and crisped to perfection

### Ingredients

— - 4 cups vegetable oil for frying - 5 small russet potatoes - 1 cup all-purpose flour - 2 teaspoons chili powder - 2 teaspoons chicken bouillon granules - 2 teaspoons paprika - 1 teaspoon ground black pepper - 1 teaspoon ground cayenne pepper - 1 cup milk

### Instructions

1. Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Slice potatoes into 16 wedges. Combine flour
2. chili powder
3. chicken bouillon
4. paprika
5. black pepper
6. and cayenne in a 1-gallon resealable plastic bag. Dip potato wedges in milk
7. then shake them in the flour mixture. Fry in the hot oil until golden brown
8. 5 to 6 minutes per batch. Let drain on paper towels. Recipe Tip For larger wedges
9. cut potatoes into 8 wedges and fry for longer. Editor's Notes: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
10. ingredient density
11. and specific type of oil used. Nutrition data for this recipe includes the full amount of dredging ingredients. The actual amount consumed will vary.