



Baked Potato Wedges

Ingredients:

4 medium potatoes
2 tablespoons butter, melted
Garlic powder
Salt and freshly cracked black pepper
1 cup shredded Cheddar cheese
1/4 cup real bacon bits
1 green onion, optional
1 cup sour cream

Directions:

1. Wash hands with soap and water.
2. Preheat oven to 425° F. Spray baking sheet with cooking spray; set aside.
3. Scrub potatoes with a clean vegetable brush under cool running water. Quarter potatoes lengthwise; brush with melted butter, and sprinkle with garlic powder, salt, and pepper.
4. Place wedges on baking sheet and bake 30-45 minutes or until fork tender; let cool.
5. Trim ends off the onion and remove outer layer. Rinse under cool running water. Thinly slice the onion; set aside.
6. Slice down the middle of each wedge to form a pocket. Stuff with 1 tablespoon grated cheese; and sprinkle with bacon bits and green onion, if desired.
7. Return potato wedges to the oven and bake until cheese melts. Serve with sour cream. **Yield: 16 wedges.**