

Seasoned Steak Fries



- 2 Tablespoons vegetable oil
- ½ teaspoon paprika
- ¼ teaspoon cumin
- ¼ teaspoon salt
- ¼ teaspoon cracked black pepper
- 2 large baking potatoes, scrubbed

Preheat oven to 400 degrees.

Combine the oil, paprika, cumin, salt and pepper in a medium sized bowl, stirring well. Cut the potatoes into quarters, and then cut the quarters in half crosswise to form wedges.

Transfer wedges to seasoning mixture in bowl and coat each wedge thoroughly, then place seasoned wedges onto an ungreased baking sheet and bake for approximately 30 minutes until golden brown and fork tender.

Serve immediately.