Oven Baked BBQ Fries

Description

So what's a girl to do with five russet potatoes sitting on the counter? Cut them into thick wedges and slather them with barbecue sauce...why not. And then eat them one by one until you feel you can't stuff yourself anymore. Rinse. Repeat.

It's not like the fry itself has this overwhelming barbecue sauce flavor, but it ends up having a nice smoky-sweet background taste. So, to really drive home the whole barbecue experience,mix more of the barbecue sauce with sour cream to make a dipping sauce. Yum.

Summary

Yield: 6
Prep Time: 45 minutes
Category: Potatoes
Cuisine: American
Tags: Football

Ingredients

- 2 1/4 lb russet cooking potatoes, peeled and cut into wedges
- 1/2 cup bbq sauce
- 1/2 cup olive oil
- 1/2 tsp pepper
- 3/4 cup sour cream
- 1/4 cup *BBQ Sauce

Instructions

Preheat oven to 425 degrees F.

Prepare two large rimmed baking sheets with foil and cooking spray.

In a large bowl, whisk together 1/2 cup barbecue sauce, olive oil and black pepper.

Place sliced potatoes in bowl with barbecue sauce mixture and toss to coat.

Spread sliced potatoes in a single-layer on both baking sheets.

Bake until golden brown and tender with crispy edges, about 20-30 minutes (depending on your oven. Rotate pans once through the cooking process.

Sprinkle with kosher salt after you remove from the oven.

Combine sour cream with remaining 1/4 cup barbecue for the dipping sauce.

Let fries cool off a little before eating.

The inside of thick-cut fries are very hot. You will taste more flavor if you let them cool slightly.