

Oven-Fried Garlic Potatoes

- * 2 large Michigan baking potatoes
- * 1 tablespoon olive oil
- * 1 tablespoon dried parsley
- * 1 clove garlic, pressed
- * 1/4 teaspoon salt (or to taste)

Slice potatoes lengthwise, then cut lengthwise pieces into strips about 1/2 inch wide. Place potatoes in a large mixing bowl and add olive oil, parsley, pressed garlic clove and salt. Mix well. Turn onto a cookie sheet that has been lightly sprayed with cooking oil. Bake in 450° oven for 30 minutes or until crisp and brown. Makes 2 generous servings.