

## SPICY POTATO WEDGES WITH CHEDDAR JALAPENO DIP

### DIPPERS

2 large potatoes  
15 ml vegetable oil  
2 ml chili powder  
1 ml garlic powder

### CHEDDAR JALAPENO DIP

40 ml sour cream  
40 ml mayonnaise  
25 ml tomato, finely chopped  
25 ml cheddar cheese, grated  
½ jalapeno peppers, **seeded** and finely chopped  
15 ml green onion, sliced

### METHOD:

1. Preheat oven to 400 degrees. Line a cookie sheet with foil and spray foil with non-stick cooking spray.
2. Cut potatoes into thin wedges. In a large bowl, combine potatoes, oil, chili powder and garlic powder: toss to coat.
3. Place the potatoes on the sprayed cookie sheet.
4. Bake the potatoes 20-30 minutes until tender and golden brown, turning once. Turn on the broiler for 5 minutes to get the golden colour.
5. In a bowl, combine all dip ingredients **except** green onions; mix well.
6. Sprinkle potatoes with green onions and serve with the cheddar jalapeno dip.