



## Jojos (Baked Potato Wedges)

### Ingredients

- 4 medium or large-sized russet potatoes, skin on
- 3 tablespoons olive oil
- 1 teaspoon sea salt
- ½ tsp ground black pepper
- ½ tsp smoked paprika

### Instructions

Preheat the oven to 425°F.

Scrub potatoes, cut in half lengthwise, and then cut into wedges (around 10-12 wedges per potato).

Soak potato wedges in cold water for at least 30 minutes. Drain and dry very well with a kitchen towel or paper towels.

Toss potatoes with remaining ingredients until well coated.

Coat a rimmed baking sheet with brushed-on oil

Place potatoes, skin side down, on a large baking pan and bake until tender and browned, about 45-50 minutes.

### Notes:

Soaking the potatoes in cold water for at least 30 minutes (or up to a few hours) removes starches.

Once soaked, dry the potatoes well so they don't steam.