

## Roasted Oven Fries

*Yield: 8 servings.*

- 2 tablespoons cornstarch**
- 2 teaspoons smoked sweet paprika**
- ½ teaspoon garlic powder**
- 1 teaspoon salt**
- ½ teaspoon black pepper**
- 4 extra-large russet potatoes, washed and cut lengthwise into ½-inch strips**
- 4 tablespoons vegetable oil**

Preheat oven to 425°. Line a baking sheet with parchment paper and spray with cooking spray; set aside. In a small bowl, combine cornstarch, spices, salt, and pepper.

Place potatoes into a gallon-size Ziploc bag. Sprinkle cornstarch mixture into bag, seal bag, and toss potatoes to coat. Open bag and add oil, seal bag, and toss potatoes to coat again. Make sure all potatoes are evenly coated.

Transfer potatoes to baking sheet, arranging them in a single layer with space between each potato wedge. Bake for 25 minutes. Remove pan from oven and use tongs to turn potatoes over.

Return potatoes to oven and bake for an additional 15 to 20 minutes, or until golden brown. Remove pan from oven and serve immediately.



## Homemade Ranch Dressing

*Yield: 2½ cups.*

- 1 cup sour cream**
- 1 cup Duke's mayonnaise**
- Juice from one lemon, or 1 tablespoon**
- ½ cup buttermilk**
- 1 teaspoon garlic powder**
- ½ teaspoon onion powder**
- 1 teaspoon salt**
- ½ teaspoon black pepper**
- ¼ cup fresh chives, finely sliced**
- ¼ cup fresh dill, chopped**
- ¼ cup fresh parsley, chopped**

In a large bowl, combine all ingredients. Refrigerate for 6 hours before serving. Pour in glass jars or airtight container and store in refrigerator for up to 7 days.

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