

Hot and Spicy Barbecue Potatoes

Recipe By *Susie Fishbein*



Cooking and Prep:  1
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Vegan,
Gluten Free

Source: ArtScroll

As the name implies, these roasted potatoes are hot and spicy. If you prefer milder flavors, only use half the amount of the cayenne pepper and chili powder. Feel free to tinker with the amounts of spices, but don't leave out the sweet paprika. This spice gives the potatoes their gorgeous russet color. This dish goes great with roasted chicken or anything that is made on the grill.

Ingredients (9)

Main ingredients

- 8-10 large red-skinned potatoes, unpeeled and quartered
- 1/4 cup vegetable oil
- 1 teaspoon cayenne pepper
- 1 teaspoon chili powder
- 1 teaspoon sweet paprika

- 2 teaspoons garlic salt
 - 1 teaspoon garlic powder
 - 1 teaspoon onion powder
 - 2 teaspoons sugar
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Start Cooking

Prepare the Potatoes

1. Preheat oven to 400 degrees Fahrenheit.
2. Place the potatoes in a baking pan. In a small bowl, add the oil, cayenne, chili powder, sweet paprika, garlic salt, garlic powder, onion powder, and sugar. Mix well. Pour spice mixture over the potatoes. Toss to coat.
3. Bake potatoes uncovered for 55-60 minutes or until brown and tender. Shake the pan occasionally.

Acknowledgement

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