

# Lemon Potato Wedges

I ♥ Potatoes Cookbook – PGA 1997

**½ tsp dill weed**

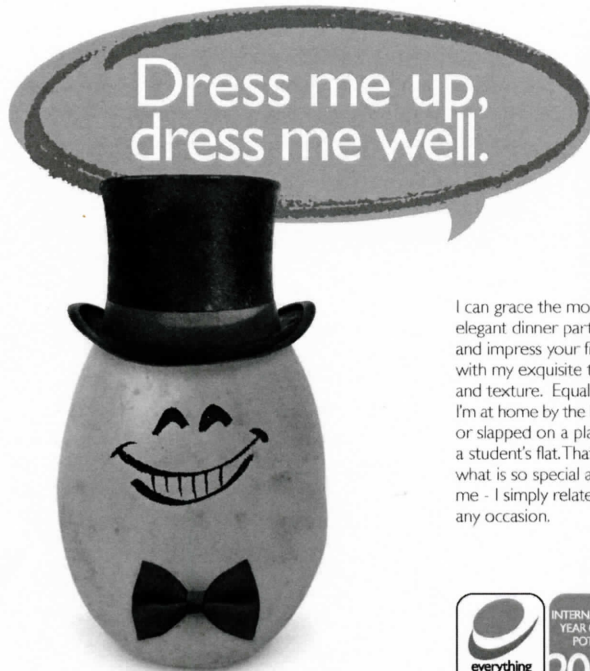
**1 Tbsp melted butter or margarine**

**1 tsp finely grated lemon peel**

**4 medium potatoes, unpeeled**

**3 Tbsp lemon juice**

- *Combine dill weed, lemon peel, lemon juice and butter. Cut each potato lengthwise into 8 wedges.*
- *Place potato wedges on baking sheet and brush with dill mixture.*
- *Bake at 425° for 20 minutes until tender.*



I can grace the most elegant dinner party and impress your friends with my exquisite taste and texture. Equally, I'm at home by the barbie, or slapped on a plate in a student's flat. That's what is so special about me - I simply relate to any occasion.

More information and recipes [www.vegetables.co.nz/potatoes](http://www.vegetables.co.nz/potatoes)

