

POTATO WEDGES

(Serves 100)

50-60 baking potatoes
3 cups bread crumbs
3 cups crushed cornflakes or other "flaky" cereal
2 T. Spike seasoning
2 T. garlic powder
2 T. onion powder

Combine crumbs with seasonings in 2 large Zip-loc bags. Scrub potatoes and cut into wedges. Put a few wedges into the bag and shake to cover with crumbs. Bake in pan sprayed with Pam for about 35 minutes at 450 Degrees. Watch carefully, so they are browned but not burned.

Serve with catsup.

These are like oven-baked French fries.