

# Chateau Potatoes

Betty Koster

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*5 to 6 medium to large  
potatoes  
1/2 cup salad oil  
seasoned salt  
lemon pepper*

Preheat the oven to 350 degrees.

Peel and quarter the potatoes lengthwise.

In a pot, blanch (boil) the potatoes in water for 6 to 8 minutes. (Do not overcook.)

On a large cookie sheet, pour the salad oil. Sprinkle lightly with seasoned salt and lemon pepper.

Bake for approximately 10 to 15 minutes on each side. They should get a slightly crunchy coating.

(Leftovers make great hashbrowns.)

*This recipe is from the  
"Washington Centennial  
Cookbook".*

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Per Serving (excluding unknown items): 1445 Calories; 110g Fat (66.9% calories from fat); 13g Protein; 110g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 37mg Sodium. Exchanges: 7 1/2 Grain(Starch); 22 Fat.