Prep Time: 15 minutes
Cook Time: 45 minutes
Total Time: 1 hour
Yield: 4 servings
Intensity Level: Easy / Beginner

Table of Contents

- Introduction
- Why This Recipe Works
- Ingredients
- Equipment
- Instructions
- Recipe Notes & Tips
- Nutrition Information

Introduction

There are few things in this world more universally loved than a perfectly cooked potato wedge. We're not talking about the soggy, pale imitations you sometimes find at the bottom of a takeout bag. We're talking about the real deal: a thick, golden-brown exterior that shatters with a satisfying crunch, giving way to a fluffy, steaming, seasoned interior.

This recipe is my go-to for achieving that perfect balance. It's a simple, no-fuss method that relies on a few key techniques—a good soak, a light dusting of cornstarch, and a high-heat roast—to guarantee spectacular results every single time. Whether you're serving them alongside a juicy burger, dipping them in garlic aioli, or just enjoying them on their own with a sprinkle of sea salt, these wedges are destined to become a staple in your kitchen.

Why This Recipe Works

- The Soak: Soaking the potatoes in cold water for at least 30 minutes (or up to overnight) removes excess surface starch. This is the secret to preventing them from becoming gummy and sticking together, ensuring a crisper final product.
- The Cornstarch: A light coating of cornstarch might seem unusual, but it’s a game-changer. It creates a micro-thin, brittle crust that fries up to a beautiful, glass-like crispness in the oven.
- The High Heat: Roasting at a high temperature (425°F / 220°C) is crucial. It shocks the outside of the potato, creating that immediate crust, while the inside steams and becomes perfectly fluffy.
- The Spice Blend: A simple but powerful mix of smoked paprika, garlic powder, onion powder, and black pepper infuses every bite with savory, smoky flavor.

Ingredients

- 2.5 lbs (about 1.1 kg) Russet or Yukon Gold potatoes (Russets are best for a fluffy interior, Yukons for a buttery texture)
- 3 tablespoons olive oil (or another high-smoke-point oil like avocado oil)

- 1.5 tablespoons cornstarch
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon freshly ground black pepper
- 1 ½ teaspoons sea salt, plus more for finishing
- Optional for serving: Freshly chopped parsley, grated Parmesan cheese, or a dipping sauce like ketchup, aioli, or ranch.

Equipment

- Large mixing bowl
- Chef’s knife and cutting board
- Large rimmed baking sheet

- Parchment paper or silicone baking mat
- Colander
- Paper towels

Instructions

Step 1: Prep and Soak the Potatoes (Time: 10 minutes prep + 30 minutes inactive)
Intensity: Low

1. Scrub the potatoes thoroughly under running water. You can peel them if you prefer, but I love the rustic texture and extra nutrients the skin provides. Pat them dry.

2. Cut each potato in half lengthwise. Then, cut each half into 3-4 even wedges, depending on the size of the potato. Aim for wedges that are about ½-inch thick at the widest part. Try to keep them as uniform as possible for even cooking.

3. Place the potato wedges in a large bowl and cover them with cold water. Let them soak for at least 30 minutes. This is a crucial step for removing starch. For the best results, you can soak them in the refrigerator for up to 24 hours.

Step 2: Preheat and Dry (Time: 5 minutes)
Intensity: Low

1. Preheat your oven to 425°F (220°C) . Position a rack in the upper-middle section of the oven.

2. Line a large baking sheet with parchment paper or a silicone mat. If you don’t have either, you can lightly grease the pan, but the paper/mat helps prevent sticking.

3. Drain the potatoes in a colander and rinse them one more time with cold water. This washes away the released starch.

4. This next step is critical: Dry the potatoes thoroughly. Spread them out on a clean kitchen towel or a layer of paper towels. Pat them completely dry, ensuring no moisture remains. Any residual water will steam the potatoes in the oven instead of roasting them, leading to sogginess.

Step 3: Season and Coat (Time: 5 minutes)
Intensity: Low

1. In a small bowl, whisk together the cornstarch, smoked paprika, garlic powder, onion powder, black pepper, and 1.5 teaspoons of sea salt.

2. Transfer the completely dry potato wedges to a large, dry mixing bowl. Drizzle with the olive oil.

3. Sprinkle the spice and cornstarch mixture over the potatoes. Using your hands or a large spatula, toss the wedges until they are evenly and thoroughly coated. Make sure every wedge gets some of the cornstarch mixture.

Step 4: Arrange and Roast (Time: 40-45 minutes)
Intensity: Medium (requires attention)

1. Arrange the seasoned potato wedges on the prepared baking sheet in a single, even layer. Do not overcrowd the pan. If the potatoes are too close together, they will steam and not become crispy. If necessary, use two baking sheets.

2. Place the baking sheet in the preheated oven and roast for 20 minutes.

3. After 20 minutes, remove the pan from the oven. Using a sturdy spatula, carefully flip each wedge over. This ensures even browning on all sides.

4. Return the pan to the oven and continue roasting for another 20-25 minutes, or until the wedges are deeply golden brown, crispy on the outside, and easily pierced with a fork on the inside.

Step 5: Finish and Serve (Time: 2 minutes)
Intensity: Low

1. Once the wedges are perfectly crispy, remove them from the oven.

2. Immediately sprinkle them with a little extra sea salt and any optional garnishes like fresh parsley or Parmesan cheese.

3. Transfer them to a serving platter and serve hot with your favorite dipping sauces. They are best enjoyed immediately!

Recipe Notes & Tips

- Potato Choice: Russet potatoes are the gold standard for crispy wedges due to their high starch content, which leads to a fluffy interior. Yukon Golds will work well too, offering a slightly creamier texture.

- Even Cuts: Uniformity is key. If you have some thin wedges and some thick ones, the thin ones will burn before the thick ones are cooked. Take your time with the knife.

- The Dryness is Key: I cannot stress this enough. The drier the potato, the crispier the result. Don’t skip the drying step.

- Don’t Crowd the Pan: Give your potatoes space! They need hot, circulating air to get crispy. Use two pans if you need to. A crowded pan is the number one cause of soggy roasted vegetables.

- Spice it Up: Feel free to customize the spice blend. Add a pinch of cayenne pepper for heat, use regular paprika instead of smoked, or add dried herbs like rosemary or thyme.

- For Extra Crispiness: For an even more foolproof method, you can parboil the wedges for 5-7 minutes in salted water before drying, seasoning, and roasting. This guarantees a fluffy interior.

Nutrition Information

Note: Nutritional information is an estimate and will vary based on the exact ingredients and quantities used.

Per Serving (1/4 of the recipe):

- Calories: 280 kcal
- Total Fat: 11g
- Saturated Fat: 1.5g
- Trans Fat: 0g
- Cholesterol: 0mg
- Sodium: 880mg (mostly from the added salt)
- Total Carbohydrates: 42g
- Dietary Fiber: 5g
- Total Sugars: 2g
- Protein: 5g

Vitamins & Minerals:

- Vitamin C: 15% DV
- Iron: 10% DV
- Potassium: 950mg
- Calcium: 2% DV