



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### TACO TATER STICKS

½ cup fine dry bread crumbs

½ cup butter or margarine, melted

¼ cup grated parmesan cheese

4 baking potatoes (about 2 pounds)

1 envelope (1 ¼ ounces) taco seasoning mix

Sour Cream (optional)

1. Preheat oven to 350 degrees. Line jellyroll pan with parchment paper; set aside.
2. On sheet of waxed paper, combine bread crumbs, parmesan, and taco seasoning mix. Place butter in shallow dish.
3. Cut each potato into 4 wedges. (If potatoes are large, you could cut into 6 wedges.) Dip each wedge in butter, then coat with crumbs.
4. Place in single layer on prepared jellyroll pan. Drizzle remaining butter over potatoes.
5. Bake in 350 degree oven for 50 to 55 minutes or until brown and crisp.
6. Serve warm with sour cream, if desired.

Make 16-24 potato sticks.

