

## **Crispy Greek Lemon Potato Wedges**

**Jocelyn Delk Adams**

**Yield: Serves 4**

### **Ingredients:**

1/4 cup olive oil, plus more for brushing  
4 tablespoons ( stick) unsalted butter, melted  
¼ cup fresh lemon juice  
1/4 cup chicken stock  
2 teaspoons kosher salt  
1 tablespoon dried oregano  
1 tablespoon chopped fresh rosemary, plus a few sprigs for garnish  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon smoked paprika  
4 medium russet potatoes (3 1/3 pounds), cut into 3/4-inch thick wedges  
7 garlic cloves, minced or finely grated (about 2 tablespoons)  
½ cup crumbled feta cheese  
¼ cup chopped fresh flat-leaf parsley

### **Directions:**

1. Position a rack in the middle of the oven and preheat to 425°F. Lightly brush a large rimmed baking sheet with a little olive oil.
2. In a large bowl, whisk together the olive oil, butter, lemon juice, stock, salt, oregano, rosemary, pepper, and paprika until combined. Add the potatoes and toss until thoroughly coated.
3. Transfer the potatoes to the prepared baking sheet (reserve that magic lemon sauce in the bowl) and spread them out evenly into a single layer. Roast for about 20 minutes, until easily pierced with a paring knife. Remove the potatoes from the oven, stir in the garlic, and roast the potatoes for 20 to 30 minutes more, until golden brown and incredibly crispy.
4. While the potatoes are roasting, transfer the reserved lemon sauce to a small saucepan and bring to a boil over medium heat. Reduce the heat to low and simmer until the sauce has thickened, 5 to 7 minutes. Remove from the heat and keep warm.