Roasted Potato Wedges

2 1/4 pounds potatoes, peeled and cut into 10-12 wedges

5 Tablespoons canola oil

salt and pepper

Place potatoes in a bowl.

Cover with hot water and soak 10 minutes.

Coat a baking sheet with 4 T. oil.

Sprinkle with 3/4 t. salt and 1/4 t pepper.

Drain potatoes on paper towel lined baking sheet.

Transfer potatoes to a clean bowl.  Toss with 1 T. oil.

Arrange in single layer on oiled baking sheet.

Cover with foil and bake 5 minutes at 475.

Remove foil and bake 15-20 minutes longer.

Flip potatoes and bake 5-15 minutes longer.

Transfer potatoes to paper towels to drain.

Season with salt and pepper.