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Spicy Oven Fries

These fries are a great accompaniment to portobello mushrooms or veggie burgers from the grill. Add vegetarian baked beans and coleslaw for a genuine picnic supper!

4 medium potatoes
5 Tbs. canola oil
1 Tbs. cumin
1/2 tsp. chili powder
1/2 tsp. onion powder
1/4 tsp. garlic powder
Salt and pepper to taste

1. Preheat oven to 450°. Thoroughly scrub potatoes. Leaving skins on, cut potatoes lengthwise into a 3/8" square French-fry shape.
2. Whisk oil and seasonings together in a large mixing bowl. Add sliced potatoes, gently tossing to coat slices evenly (or mix with your fingers). Arrange potatoes on a baking sheet in a single layer. Bake 45-50 minutes, until potatoes are crispy and golden brown. Serve hot.