

Our State eats

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Crispy Home Fries *with* Sweet & Spicy Ketchup

Yield: 6 servings.

- 4 tablespoons olive oil
- 1 yellow onion, halved and sliced
- 1 teaspoon smoked paprika
- ½ teaspoon garlic powder
- 1 teaspoon seasoned salt
- ½ teaspoon freshly ground black pepper
- 4 medium russet potatoes, peeled
and cut into 1-inch cubes

Preheat oven to 425°. Line a large baking sheet with parchment paper and grease with cooking spray.

Coat the bottom of a heavy-duty sauté pan with 2 tablespoons of olive oil on medium-high heat. Add sliced onion. Cook over low heat for 30 minutes, stirring frequently.

In a large mixing bowl, stir together paprika, garlic powder, salt, and pepper. Add potatoes to the seasoning mixture, tossing until evenly coated.

Spread the potatoes on the prepared baking sheet in a single layer and bake until golden brown, about 25 to 30 minutes. In a large bowl, combine home fries with onions and serve.



Sweet & Spicy Ketchup

Yield: 1 cup.

- 1 cup ketchup
- 1 teaspoon apple cider vinegar
- ½ teaspoon chili powder
- 1 teaspoon sugar
- 1 teaspoon Sriracha or hot sauce
- 1 teaspoon soy sauce

In a small mixing bowl, combine all ingredients. Refrigerate until ready to serve.

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