



You will need: a knife, a baking sheet, a spatula, two russet potatoes, olive oil, salt and pepper, Old Bay Seasoning (optional)

Step
1



Heat the oven to 425 degrees Fahrenheit (it will take at least 20 minutes to warm up).

Step
2



Wash the potatoes, and pat **dry**.

Step
3



Cut the potatoes lengthwise into six wedges each.

Step
4



Scatter the wedges on a **baking sheet**, drizzle with **oil**, and generously season with **salt and pepper** and Old Bay (if using).

Step
5



Toss with your hands.

*From the store to the kitchen to the table: We outline the steps that get you from something raw to something cooked using simple ingredients, free of measurements and complicated techniques. A method that you can have in your back pocket and whip out whenever you like. We call it recipe-free cooking.



Step
6



Put the baking sheet **in the oven** and **set the timer** for 20 minutes.

Step
7



Take the potatoes out of the oven and flip them with a spatula. **Return the baking sheet to the oven** and reset the timer for 20 minutes.

Step
8



Remove the potatoes from the oven and **serve** with your **favorite condiment**.

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Illustrations by Bill Russell. Find this online at www.chow.com/stories/11191.