

Golden Parmesan Potatoes
by Kathy of *Mocha Moment*

3 lb. potatoes
1/4 c. flour
1/4-3/4 c. grated Parmesan
3/4 tsp. garlic salt
1/4 tsp. pepper
1/3 c. butter
Seasoned salt

Peel the potatoes and cut them into quarters lengthwise. Combine flour, parmesan cheese, salt and pepper in plastic bag. Moisten potatoes with water and shake in bag. Coat well.

Melt butter in a 13-by-9-inch pan. Remove it from oven and place potatoes in even layer in pan. Sprinkle with seasoned salt. Bake at 375 degrees for 1 hour or until golden brown. Turn once half-way through cook time.