GREEK ROASTED POTATOES

Makes 6 servings

- 5 to 6 large potatoes
- ½ cup olive oil
- ½ cup fresh lemon juice
- 3 tablespoons prepared mustard
- 1 tablespoon seasoned salt
- 1½ teaspoons salt
- 1½ teaspoons dried oregano
- ½ teaspoon black pepper
- Water

Preheat oven to 425 degrees.

Scrub the potatoes and quarter lengthwise. In a bowl stir together the olive oil, lemon juice, mustard, seasoned salt, salt, oregano and black pepper.

Arrange the potato wedges cut side up in an 11-by-14-inch or larger baking pan. Pour the lemon juice mixture evenly over the potatoes. Add enough water to the pan to almost, but not quite, cover the potatoes. Leave about ¼ inch of the tops of the potatoes uncovered by water. Cover with foil and bake for 1 hour.

Uncover and return to oven and continue baking for 30 to 45 minutes. The potatoes should look glazed when done. Serve hot.

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Several readers called to complain about the flops they were baking from an Orange Muffin recipe that ran in Barbara's Mailbag Oct. 22, 1996.

The recipe had run in The Oregonian in 1980. Our home economists noted no complaints following its publication back then. But after testing the recipe following the calls, we'd have to agree. And we're sorry!

Here's a different recipe, which we've tested, and can assure cooks is much better.