

French Fries

2 large Russet potatoes
cooking oil
salt for seasoning

The trick to making great french fries is to cook them twice. The first cooking is at a relatively low temperature to get the inside of the potato cooked to a fluffy texture. The second brief cooking is at a high temperature to brown the potatoes and crisp them on the outside.



Peel the potatoes and cut them into french fry size pieces.

French fries are easy to make if you have a deep fryer. You can find a good deep fryer at Costco for less than fifty dollars.

Heat enough oil to cover the potatoes to 335 degrees and cook the potatoes for 4 to 5 minutes. Don't brown them. Remove the potatoes from the oil and drain on paper towels, allowing them to cook.

The oil can be used several times. When it becomes frothy as you drop the potatoes in, it is time to change the oil.

Heat the oil to 375 degree and return the potatoes to the oil for about 1 minute or until they are golden brown. Remove the potatoes from the oil, drain them on paper towels, salt and serve them immediately.

Golden brown french fries

