

Crispy Oven Fries

Serves: 4 servings as a side dish

INGREDIENTS:

8 medium potatoes - we like russets for this

1 Tbsp. salt

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. smoked paprika

1 tsp. chili powder

1 tsp. salt

½ tsp. cayenne pepper (optional)

Toppings of your choice (ketchup, malt vinegar, mustard, tomato sauce, BBQ sauce, etc... whatever you like)!

DIRECTIONS:

Wash and cut the potatoes into somewhat thick wedges.

Toss into a pot of COLD water containing 1 Tbsp. salt (stir the salt into the water before adding the potatoes) - enough to cover and bring to a boil. Let the potatoes boil for 5 minutes (no need to reduce heat). While this is happening, pre-heat the oven to 425 degrees F and prepare spice blend. Be sure to mix up the spice blend in a little jar or bowl to ensure all spices are combined.

After boiling, drain the potatoes and then put them right back into the pot and cover with all the spices, put the lid on, and then shake it up. No kidding! This is the most important step to making these crispy and delicious. The surface of the potatoes should be coated with the spices and look a little roughed up.

Spread evenly on baking sheets on top of parchment or silicon baking mats with flesh side down. Bake for 25-30 minutes, depending on how crispy you like your fries. I usually shift the baking sheets (one on top rack/one on bottom rack) mid-way through the cooking to ensure the tops and bottoms are equally browned. Eat up!!!