

Homemade French Fries

INGREDIENTS

6-8 large potatoes
Salt
Canola oil

DIRECTIONS

Wash and cut the potatoes into sticks, as thick or thin as you like. Soak them in cold water until just before you are ready to fry them. In a large, heavy pot, fill with oil half way. Heat the oil to 350° F. Drain about 1/3 of the fries and pat them dry. NEVER put anything wet into hot oil! Carefully put the first batch into the hot oil, and let them fry. Gently stir with a wire, mesh spoon. Do this about three times during the frying process. Cook until crunchy, golden brown and cooked in the middle. Take the fries out with your wire, mesh spoon and drain on a cookie sheet lined with paper towels. Salt immediately. To keep them warm, place in oven at 350° F until ready to serve. Warning, these are addicting!

