

THE PERFECT FRENCH FRIES



Serving: 4

Cooking Time: Not Specified

Prep Time: 20 min

INGREDIENTS

- 4 potatoes, peeled and washed

- Vegetable oil, for deep-frying
- Salt to taste

INSTRUCTIONS

Slice the potatoes into thin sticks and place in a bowl of ice water for about 30 minutes. Drain and dry well with paper towels. Heat the oil to about 170°C and place the potatoes into a frying basket and lower carefully into the oil. Fry for about 2 - 3 minutes. Remove and drain, continue until all of the potatoes are done. Increase the heat to 200°C and refry the potatoes until golden and crispy. Season and serve.