

French Fries

Ingredients:

- potatoes washed and peeled (1-2 for each person)
- oil for frying
- salt and/or seasonings as desired

Directions:

Heat the oil to about 350. *(I use a deep fryer but you could do these on the stove.)*

Line a baking sheet or dish with paper towels.

Cut your potatoes into slices, fries, or wedges.

Carefully place the potatoes into the hot oil and fry 3-5 minutes until golden brown and slightly crispy. *You can adjust the fry time to get them the way you like them.*

Place the fries on the paper towel-lined baking sheet and sprinkle with seasonings.

Let cool slightly and **ENJOY!**