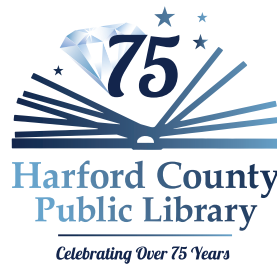




in  
partnership  
with



and



# HONEST TO GAWD FRENCH FRIES

**SERVES 8**

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## INGREDIENTS

3 lb scrubbed, but not peeled,  
Russet potatoes, cut vertically into  
French fry size of your choice

Oil for frying

## DIRECTIONS

- 1** | Put the cut fries into cold water, then strain and pat dry with a towel.
- 2** | Blanch in oil at about 300 degrees F for several minutes, then drain and refrigerate until quite cold.
- 3** | Crank the fryer to 375 F and cook the fries until nice and crisp.