



CLASSIC FRENCH FRIES

3 to 4 cups vegetable oil for frying

2 pounds Idaho or russet baking potatoes, peeled, rinsed, and dried

Sea Salt, to taste

1. Pour enough oil into a deep fryer to reach at least halfway up the sides of the pan but not more than three-quarters. Heat the oil to 325°F. 2. Using a chef's knife or a mandolin, cut the potatoes into sticks 1/4 inch wide and about 3 inches long. Dry the potatoes thoroughly with clean paper towels. Divide the potatoes into batches of about 1 cup each.

2. Fry the potatoes until lightly colored but not brown, 4 to 5 minutes per batch. Remove to a plate lined with paper towels. Repeat with remaining potatoes.

3. Heat the oil to 375°F. Fry the potatoes in 1-cup batches until they are golden brown and crisp, 1 to 2 minutes. Drain on fresh paper towels. Repeat with remaining potatoes. Sprinkle with salt and serve immediately.

Makes 4 to 6 servings.