



4 SERVINGS



42 MINUTES



3001 CALS

Make These Salty and Satisfying Homemade French Fries Tonight!

LAUNIE KETTLER

Ingredients

- 3 medium russet potatoes (about 2 lb)
- 6 cups vegetable oil
- To taste pink Himalayan sea salt

Instructions



PREP: 10M

| COOK: 32M

| READY IN: 42M

1. Peel potatoes and slice into even ¼-inch matchsticks. Fill a large bowl with water and soak potatoes for 45 minutes. Drain and pat dry.
2. In a large Dutch oven, add 1½-2 inches of vegetable oil and heat to 325° F. Add potatoes in 3-4 batches using a large spider or slotted spoon. Cook each batch for 1½ minutes and drain on paper towels.
3. Increase heat, bringing the oil up to 350° F. Add par-fried potatoes in 3-4 batches, increasing heat if needed to maintain oil temperature. Cook each batch for 5 minutes for a deep golden color. Drain on paper towels, seasoning liberally with salt.
4. Serve immediately.