



## FRENCH FRIED POTATOES

- 6 Medium Potatoes  
Deep Fat For Frying  
Salt

### DIRECTIONS

1. Wash potatoes, pare and cut into long strips 1/4 to 1/2 inch thick.
2. Soak in cold water for 1 hour.
3. Drain, wipe very dry between towels.
4. Place just enough potato in frying basket to cover bottom.
5. Immerse in fat and cook until lightly browned, 3 to 5 minutes.
6. Keep shaking potatoes while cooking.
7. Drain and place on absorbent paper.
8. Sprinkle with salt while hot.