

## **The Best French Fries**

### **Ingredients**

- 1 large Russet potato, peeled and sliced per person

### **Directions**

1. Preheat deep fat fryer to 300 degrees F
2. Place potato pieces into fryer for ~ 2 mins.
3. Remove and place on kitchen tissue paper, allow to cool.
4. Turn off deep fat fryer.
5. Place fries in refrigerator to cool (say 1 – 24 hours).
6. Preheat deep fat fryer to 300 degrees F again.
7. Deep fry the fries again.
8. Remove when they reach a golden brown.
9. Season with salt and pepper.
10. Eat the yummy fries!

The two step process makes a huge difference, enjoy!