

Shoestring Fries



PREPARATION TIME
30 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
cheeseburgers



Canola oil, corn oil and safflower oil are all equally good choices for frying the potatoes in this recipe. Compare prices. Depending on the region, corn oil may be the least expensive.

SHOPPING LIST

- potatoes

ON HAND

- oil • salt

Shoestring Fries

INGREDIENTS

- 4 large baking potatoes, peeled
- 3 cups vegetable oil
- 2 teaspoons salt

SERVES 4

COOKIN'
Express

- If you have a food processor, you can slice fries in no time. Just use the french fry slicing disc that is available for most brands.

Make Ahead

Shoestring fries may be sliced up to 2 hours ahead. Store potatoes in ice water until ready to dry and fry.

♦ VARIATION

For a mouth-watering snack or snappy starter, sprinkle the fries with seasoned salt.

1 Slice potatoes into $\frac{1}{4}$ -inch strips. Place in enough ice water to cover for 30 minutes; drain. Dry thoroughly.



2 Pour 3 inches of oil into a deep skillet; heat to 340°F on a deep fat thermometer. Add potatoes. Fry until spattering stops, about 2 minutes. Remove with a slotted spoon. Let cool for 5 minutes.

3 For second frying, heat oil to 365°F . Add potatoes again to oil in small batches. Fry until golden brown, about 3 minutes. Remove with a slotted spoon.



4 Drain fries on paper towels. Sprinkle with salt.