

Fries

- oil for deep frying
- russet potatoes
- about 2 teaspoons of cornstarch per potato
- about 1 teaspoon of white sugar per potato
- salt, pepper and spices ^[1] to taste

Heat oil to about 350 degrees Fahrenheit.

Wash the potatoes, but do not peel. Slice the potatoes to similar thicknesses.

Rinse the cut potatoes and pat dry.

Place the cornstarch and white sugar into a plastic bag. Place the cut potatoes in the bag, and shake to coat evenly.

Fry to golden brown. Remove from oil, and pat dry. Season with salt, pepper and spices to taste.

You can serve with catsup, cheese sauce ^[2], chilli con carne ^[3], gravy ^[4], Hollandaise sauce ^[5], hot sauce or malt vinegar.

Serves: about 2 per potato

Preparation time: about 20 minutes

— [Subscriptions \(1\)](#) —

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Links:

[1] <http://kitchen.unseelie.org/.86>

[2] <http://kitchen.unseelie.org/.69>

[3] <http://kitchen.unseelie.org/.18>

[4] <http://kitchen.unseelie.org/.101>

[5] <http://kitchen.unseelie.org/.59>