

# chattavore

## THE BEST BAKED FRIES EVER

Prep time: 15 minutes

Cook time: 25 minutes

Serves 2

- 2 Medium Russet potatoes
  - 3 quarts water
  - 1 teaspoon kosher salt (plus more for sprinkling)
  - 1 teaspoon olive oil (or olive oil spread)
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- Preheat oven to 450 degrees. Place stoneware bar pan or large baking sheet in oven to preheat.
  - Place the 3 quarts of water in a medium pot and place on stove over medium-high to high heat. Scrub potatoes. Cut into fries. I cut my potatoes into 5 or 6 slices then stack the slices and cut each slice into 5 or 6 planks; you can adjust the size of your cuts to fit your desired fry shapes. Place the potatoes in a bowl of cold water until the water has come to a boil. Put the salt in the water and place the potatoes in the boiling water with a slotted spoon and discard the starchy water. Boil the fries for three minutes then drain, shaking in the colander to remove excess water. Allow to sit for five minutes in the colander, giving an occasional shake.
  - After the fries have "rested" and the oven has preheated, you can either place the fries in a dry bowl and toss with the teaspoon of olive oil or place them on the baking sheet/bar pan and spray with olive oil spray. Sprinkle with salt. Spread out on the pan. Bake for 20-25 minutes, stirring every five minutes. When the fries have reached desired brownness, remove from oven and serve immediately.

## Notes

This recipe is adapted from the book Fast Food Fix by Devin Alexander