



## FRENCH FRIES

- 2 Pounds Potatoes  
Oil  
Salt

## DIRECTIONS

1. Pare potatoes.
2. Cut into 3/8 inch thick slices.
3. Cut slices into 3/8 inch thick strips.
4. Wash in cold water. Dry completely.
5. Fry in 370 degree oil for 5 to 7 minutes.
6. Drain on paper toweling.
7. Just before time to serve, fry potatoes again for 2 minutes.
8. Sprinkle with salt immediately.