

# TIM FARMER'S COUNTRY KITCHEN

## FRENCH FRIES

*Russet potato*

*Water*

*Peanut oil*

Peel potato and cut into French fries. Soak in enough water to cover potatoes for 2 hours. Drain and dry with kitchen towels (not paper towels) until completely dry. Heat peanut oil to 300-320 degrees. Fry for 3-5 minutes and drain on paper towels. Set aside until you are ready for final fry. Once ready, put fries back in hot oil and fry until golden brown and drain on paper towels. Season immediately.

