

## **The Perfect French Fries**

For this recipe you will need:

- 4 large potatoes (Preferably from Klamath Falls Oregon or Russets)
- Vegetable or sunflower oil - for deep- frying
- Coarse sea salt

Peel the potatoes and soak overnight in cold water. The next day, cut the potatoes into thin fries with cross sections about one-quarter inch square and soak them again overnight.

Add two cups of oil per potato to a deep, heavy pot or fryer.

The oil should fill the pot at least one third of the way, or if using an electric fryer, add oil according to the manufacturer's instructions. Heat the oil to 250 degrees F.

Fry the potatoes in the oil in batches for five to eight minutes. (Until they are soft but still very pale in color.) Remove with a slotted spoon, cool on paper towels. The fries can be prepared up to this stage several hours in advance and refrigerated.

Just before serving, raise the temperature of the oil to 400 degrees F. and return the fries to the oil in batches. Fry for two to three minutes until golden and crisp. Transfer into a mixing bowl and sprinkle liberally with the coarse salt. Toss and serve immediately.