

CRISP OVEN FRIES

with Garlic Lemon Aioli

Making oven fries is so easy but apparently making them crisp isn't. The internet is full of tips and tricks for making crispy oven fries... soak them in cold water, don't cook them directly on the baking sheet, etc. I've been making these fries for years. I don't use any of the tricks mentioned above... just a hell of a lot of olive oil. Technically they are "baked oven fries" but let's not kid ourselves, they're basically fried.

Ingredients for Fries:

3 pounds potatoes (you can use new or russet) cut into thin pieces
1 cup extra virgin olive oil
kosher salt
fresh parsley, minced (optional)

Ingredients for Aioli:

1 clove garlic
1 tablespoon fresh parsley
3/4 cup mayonnaise or Veganaise
zest of one lemon
3-4 tablespoons extra virgin olive oil
kosher salt
freshly ground black pepper

Directions for Fries:

In a large bowl toss the cut potatoes with 1/2-3/4 cup of the olive oil and two teaspoons of kosher salt. Dump the contents of the bowl onto a large cookie sheet. They should be really drenched in oil.

Place the fries in a cold oven. Turn the oven on to 400° F. Toss the fries every twenty minutes. They will occasionally stick to the bottom of the cookie sheet. Use a firm spatula and scrape them up. It doesn't matter what they look like. They will taste great. They will continue to soak up the olive oil (God bless them) so keep adding a drizzle each time you toss them.

After about an hour the fries will be cooked through and beginning to crisp up. Turn on the broiler and, watching the fries carefully, broil them, toss them, and broil them some more until they reach your desired crispness.

Remove them from the oven and transfer them to a large bowl or plate. Sprinkle with a large pinch of kosher salt and some parsley.

Directions for Aioli:

Toss the mayo, garlic, parsley, lemon zest, a pinch of salt and a few turns of black pepper in a small food processor and blend until combined. While the processor is running

drizzle in a few tablespoons of olive oil. Transfer to a small bowl and serve along side the fries.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

© 2010-2014