

All American Fries

2 lb. russet potatoes (about 3 medium), peeled

Oil for frying

3/4 teaspoon kosher (coarse) salt

1/4 teaspoon freshly ground pepper

1. Cut potatoes lengthwise into 1/4-inch strips; pat dry with paper towels.
2. Heat 3 inches oil in heavy large saucepan over medium-high heat or in deep-fat fryer to 350°F., adjusting heat if necessary to maintain temperature. Line 2 baking sheets with several layers of paper towels. Fry in small batches 2 1/2 minutes or until potatoes are pale white and just tender but not limp. (They will become limp as they cool.) Drain well; place on paper towels. Let stand, uncovered, at least 5 minutes or up to 3 hours.
3. When ready to serve, heat oil to 375°F. Fry potatoes in batches 2 1/2 to 3 minutes or until golden brown. Drain well; place on paper towels. Sprinkle with salt and pepper.

6 servings