

## French Fries Your Way

### Ingredients

- 1 lb./455 g russet potatoes
- 2-Qt./2 L vegetable oil
- 1 tsp. Steak & Chop Seasoning Blend

In Chef Series 6-Qt./5.7 L Dutch Oven over medium heat, bring oil to 350° F/ 175° C. Use a frying or candy thermometer to monitor temperature. Set both knobs of Time Saves Mandoline to #6 for shoestring fries or #9 for standard fries. Using hand guard, slice potatoes into fries. Slowly add potatoes to oil to avoid boil over and fry, stirring occasionally, raising heat setting as needed to maintain frying temperature, 10-12 minutes until golden and crisp. Drain well and season immediately with seasoning blend.

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