



Hand Cut Steak Pommes Frites



Ingredients:

- 2 ½ lb russet potatoes
- 2 Tbsp cornstarch
- 3 qt peanut oil
- Salt for seasoning
- 1 teaspoon cayenne pepper

Method:

1. Square off the sides of the potatoes, then cut them into ¼" sticks (¼" cross-section is an optimal crust-to-filling ratio)
2. Put the cut potatoes in a bowl with cold water; soak for 30 minutes, agitating regularly.
3. Prepare a rimmed cookie sheet with brown paper or a triple layer of paper towels.
4. Drain the potatoes and dry them as well as you can.
5. Toss with cornstarch to coat and place on a wire rack until the starch dries out and forms a white film over the potatoes (~20 min).
6. Meanwhile, heat the oil over medium-high heat in a large Dutch oven or heavy pot to 325°.
7. When the fries are dried and the oil is at temperature, carefully put the potatoes in the oil by handfuls, cooking about half the batch at a time.
8. Turn the heat to high. (Adding the fries will decrease the oil temperature by nearly 75°F. Adding too many at a time will reduce the heat even more and necessitate an even longer recovery period. This can lead to oil-soaked fries. Take the time to do it in batches.)
9. Cook the fries for 4-5 minutes or until they start to turn blond. Remove from the oil and transfer them to a prepared cookie sheet.
10. Bring the oil back up to 325°F and cook the remaining potatoes in the same way.
11. Let the potatoes rest at least 10 minutes while you bring the oil up to 375°F.
12. Once the oil is at temperature, put the fries in the oil, again by handfuls, and again only about half of them.
13. Give them a stir, and cook until they are golden brown, crispy and delicious—about 3 minutes.
14. Transfer to clean brown paper or paper towels.
15. Salt immediately and enjoy!