



## *Shoestring Potatoes*



### **Ingredients:**

- Canola oil
- 2 lbs Yukon potatoes
- Salt and pepper

### **Method:**

1. Peel or wash the potatoes - remove any dark spots and potato eyes and set the potatoes aside.
2. Heat 2-3 inches oil in a Dutch oven or heavy-bottomed, deep pot. Bring to 365 degrees. (It is important to use a deep-fry thermometer.)
3. Fill a large non-reactive bowl with water.
4. Using a mandoline fitted with the fine julienne blade, cut the potatoes then place them in the water. Swish the potatoes around the water so any excess starch will be removed.
5. Take the potatoes out of the water and place on paper towels to dry.
6. Pat the potatoes dry with more paper towels. If you have a salad spinner, spin the potatoes. The potatoes should be as dry as possible before placing in the hot oil. The potatoes will really splatter if any water is left.
7. Now this is very important! Place the potatoes in the oil very carefully and fry only a small amount of potatoes at a time. (If too many potatoes are added at one time, the oil will bubble over the top of the pot - trust me!)
8. Fry the potatoes until they are brown and crispy - stir often for approximately 4 minutes.
9. Scoop the potatoes from the hot oil with a slotted spoon and place them on a plate or pan covered with paper towels.
10. Salt and pepper the shoestring potatoes.
11. Check the thermometer often to make sure the oil stays around 360-365 degrees.
12. Repeat the process until all potatoes are fried. Enjoy!!