



crispy baked fries;

1. (krisp-ee bayk-ed fuh-ryez)
noun. Oven-baked crispy fries with a southwest seasoning.
2. Produces 2-4 Servings.
3. Preparation 1 hour.
4. Oven temperature set to 400.

Ingredients;

French Fries

- 3 medium golden/russet potatoes
- 1-2 Tbsp. olive oil
- 2 Tbsp. grated parmesan

Seasoning Mix

- 1 tsp. sea salt
- 1 tsp. chili powder
- 1 tsp. dried basil
- 1 tsp. cumin
- ¼ tsp. black pepper

Instructions;

1. With a sharp knife, cut the potatoes into matchsticks, approx. ¼" - ⅓" thick.
2. Add the fries to a large bowl and cover with cold water. Allow to soak at least 30 mins but can soak up to overnight. (If soaking for more than an hour, refrigerate.)
3. Mix together seasoning mix and set aside.
4. After the fries have soaked, remove to a towel and blot dry.
5. Preheat the oven and line a baking pan with parchment paper.
6. Using a dry bowl, toss the fries with olive oil and the seasoning mix.
7. Lay out the fries on the baking pan, making sure to give them enough space. Do not overlap.
8. Bake 30 mins, until golden brown, flipping once.
9. Toss fries with the remaining seasoning mix and Parmesan cheese.