

Easy French Fries for the Family

Help make fantastic french fries for the whole family! A grownup will need to peel and cut the potatoes and to work with the hot oven. Here's how to make these spectacular spuds:



You Will Need:

- 4 Russet Potatoes
- 1 Ziploc Bag
- 2 Tbsp Olive Oil
- Salt
- Bowl
- Ice water
- Paper Towels
- Parchment Paper or Foil
- Baking Sheet
- Cooling Rack

Instructions:

1. Peel four russet potatoes, or leave them unpeeled.
2. Cut each potato in half, then cut it in half again. Next, cut them into thin, even pieces.
3. Put the potato strips in a bowl of ice water and let them soak for about 20 minutes. This helps removes starch so your french fries will be crispy.
4. Rinse the potato strips, then pat them dry with a paper towel.

5. Put the potato strips in a large Ziploc bag with 2 tablespoons of oil, then seal the bag and shake it. You can shake it to music, if you want.
6. Line a baking sheet with parchment paper or foil, then place a cooling rack on top of it. Lay the potato strips on the cooling rack, not letting them touch one another. Sprinkle salt on them.
7. Place the baking sheet (with the cooling rack and potato strips) in the toaster oven or the big oven and bake at 450 degrees for 30 minutes, or until your fries are golden brown and crispy.
8. After your fries are cool enough to eat, enjoy them with ketchup.