

RECIPE #9

FRENCH FRIES

Pare potatoes and cut in thin strips. Potatoes can be cut in food processor using french-fry blade. Figure on 1 1/2 potato per person.

Prepare in one of the following ways:

1. Heat Crisco Oil in Fry Baby to 375 degrees. Oil is supposed to be up to the line in the Fry Baby, so add oil if needed. Cook just a few fries at a time, you need to have enough room so the oil can circulate around the fries (this is true of all deep-fat frying). Drain on paper towels and salt immediately.
2. Melt some Crisco shortening in pan. Arrange potatoes in single layer on jelly roll pan. Brush with shortening. Bake in 425 degree oven for 30-40 minutes or bake in 350 degree oven for 45-60 minutes until tender. Turn occasionally. Salt immediately when you remove from oven.