

Baked Fries

From "Recipes from my kitchen" - www.joshuastarmer.com

1 lb. Idaho **potatoes** cut into $\frac{1}{4}$ inch fries. **NOTE:** A single, large potato can weigh 1 lb.

Salt

2 Tbs - $\frac{1}{4}$ cup **olive oil**

Black Pepper

(optional) Dried or fresh **herbs**

To cut the fries by first cutting a $\frac{1}{4}$ inch slice off one side of a potato. Then roll this potato over so that it's sitting on the cut side. Now cut it into $\frac{1}{4}$ inch slabs. Lay the slabs on their sides (or stack them), and then cut them into $\frac{1}{4}$ inch fries.

Place the fries in a large pot and fill with enough water to submerge them by 1 inch. Add 1 Tbs. of salt and bring the pot of potatoes to the boil. Boil for 3 to 5 minutes. Meanwhile, preheat an oven to 400 degrees.

Drain the potatoes and mix with freshly ground black pepper and dried herbs, if using, and anywhere from 2 Tbs. to $\frac{1}{4}$ cup of olive oil,. Spread the fries into a single layer on a baking sheet and bake for 30-40 minutes (until cooked to your liking - just try one!), flipping the fries with a spatula after 20 minutes. If using fresh herbs, sprinkle them on when the fries are done baking.