

Our State eats

Published in the May 2021 issue of Our State

Crispy Seasoned Fries

Yield: 4 large servings.

- 4 large russet potatoes, washed**
- 3 tablespoons olive oil**
- 1 tablespoon Old Bay Seasoning**
- 1 teaspoon salt**
- ¼ teaspoon ground cayenne pepper**

Cut potatoes lengthwise to your desired size, leaving skins on. Place potatoes in a large bowl of cold water and let sit for 30 minutes.

Remove potatoes from water, place on paper towels, and pat dry, making sure to remove any excess water.

Preheat oven to 375°. Place potatoes in a large bowl and add olive oil. Toss potatoes to cover in oil. Spread potatoes out on a parchment-lined baking sheet, leaving space in between. Bake for 20 minutes. Turn the oven up to 425° and cook fries until golden, about 20 to 25 minutes more.

In a small bowl, combine Old Bay, salt, and cayenne pepper. Transfer hot fries to a large bowl and sprinkle seasoning while tossing fries. Serve hot.



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