

# Our State eats

*Published in the July 2024 issue of Our State*

## Peppered Crinkle-Cut Fries

*Yield: 4 servings.*

- 4 large russet potatoes, peeled and washed**
- 2 tablespoons extra-virgin olive oil**
- 1 teaspoon salt, divided**
- 1 teaspoon ground black pepper**

Preheat oven to 375°. Line two baking sheets with parchment paper.

Using a crinkle cutter, slice potatoes, then cut into individual fries.

Place fries on a paper towel; pat dry. Transfer them to a large bowl and drizzle with olive oil. Using your hands, massage oil into fries until well coated.

Lay fries flat on baking sheets, making sure there is space between them. Sprinkle  $\frac{1}{2}$  teaspoon salt overtop.

Bake fries for 15 minutes. Turn fries over and continue baking for 10 minutes or until golden.

Remove fries from oven and place in a large, clean bowl. Sprinkle remaining salt and pepper overtop; toss until evenly coated. Serve immediately with your favorite dip.



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