

Home Fries

I am not a chef (or a photographer) but this gives you an idea of where to start.
Try these before you make another drive-thru fry run!



Choose a medium sized
Russet potato



Use good spices and olive oil.
(Onion/garlic powders not
pictured, but highly
recommended!)



Cut potato in half, then cut
one half into 1/4 inch to make
fries



Add seasoning to coat each
fry (be generous with non-
salt seasonings)

- Broil potatoes for 10-12 minutes in a toaster oven or 8-10 minutes in a normal sized broiler
- For crispier potatoes, try coating with corn starch
- If you're worried about calories, then pass on the fries and eat a salad without dressing! Haha!



I had them with a
homemade
buffalo chicken wrap!