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## Aaron's Homemade Fries



### Ingredients:

Potato

Vegetable Oil

Salt

Plate

Wax Paper

Pepper

Small Steel Drainer Scoop

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Pot

Ketchup(opt)

## Aaron's Homemade Fries Instructions

1. Cut the potatoes in fry shapes.
2. Place them in a bowl.
3. Get a pot and pour the oil into the pot to the desired height.
4. **You should put gloves on just in case for burning, it is going to be super hot!** Turn on the fire to a high heat.
5. Wait until you see a couple of bubbling. Pour the fries into the oil using the steel drainer. Let this cook 15-20 min max.
6. Once the fries are almost ready, take a plate, some wax paper and place the paper on the plate.
7. Once the fries are ready, use the drainer to scoop them out onto the plate with the wax paper.
8. Sprinkle some salt and pepper on the fries.
9. Serve with ketchup(opt) to make it even more delicious.  
Serve and enjoy!

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Buy potatoes

here:[https://www.amazon.com/Potato-Yellow-Organic-1-bag/dp/B07QV7J8LK/ref=sr\\_1\\_3?almBrandId=VUZHIFdob2xIIEZvb2Rz&dchild=1&fpw=alm&keywords=Potatoes&qid=1601440364&s=wholefoods&sr=1-3](https://www.amazon.com/Potato-Yellow-Organic-1-bag/dp/B07QV7J8LK/ref=sr_1_3?almBrandId=VUZHIFdob2xIIEZvb2Rz&dchild=1&fpw=alm&keywords=Potatoes&qid=1601440364&s=wholefoods&sr=1-3)

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