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Aaron's Homemade Fries



Ingredients:

Potato

Vegetable Oil

Salt

Plate

Wax Paper

Pepper

Small Steel Drainer Scoop

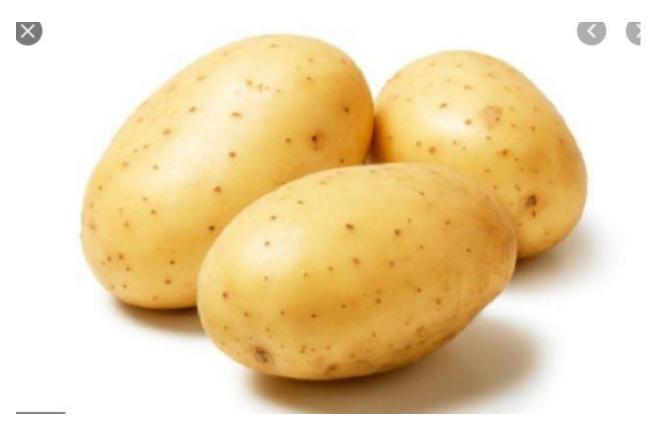
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Pot Ketchup(opt)

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-b ag/dp/B07QV7J8LK/ref=sr_1_3?almBrandId=VUZHIFdob 2xIIEZvb2Rz&dchild=1&fpw=alm&keywords=Potatoes&qid =1601440364&s=wholefoods&sr=1-3

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