

shoestring fries

4 russet potatoes - sliced thin, into "shoestrings"
4 cups canola oil
1/4 cup fresh parsley - rough chopped
salt and pepper to taste

begin to heat your oil in a large pot. you want to get the oil to 375 degrees. once you have hit that temp, throw a small handful of the thinly sliced potatoes in and fry until golden brown.

drain on a paper towel, and be sure to salt and pepper the fries as soon as they come out of the fryer. when serving, sprinkle the fresh parsley for garnish.