

Pommes Frites

4 large russet potatoes, scrubbed
1 tbsp. kosher salt
Water (enough to cover cut potatoes)
2 tbsp. Canola Oil
Fresh ground sea salt and black pepper

Preheat oven to 400°F. Cut your potatoes into even 1/4 ' strips, using a mandolin or knife. In a large bowl, cover them with water, add salt and let soak for 30 minutes. Drain thoroughly and pat dry with paper towels. Ensure the potatoes are completely dry. Return the potatoes to the bowl and toss with the oil, sea salt and black pepper. Spread evenly on two baking sheets, leaving a little space between each strip. Bake for 45 minutes, turning occasionally for even browning.