

Oven Fries

Ingredients

- 4 Russet Potatoes
- 3 T Olive Oil
- 1/2 t Garlic Powder
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

1. Wash potatoes leaving skin on (you can peel them if you prefer). Cut potatoes into desired size fries.
2. Let potatoes soak in cold water in the sink or in a bowl for at least 30 minutes.
3. Preheat oven to 375°F. Remove from water and dry very well. Toss with oil and seasonings. Spread evenly in a single layer on a parchment-lined pan.
4. Bake for 20 minutes. Turn the oven up to 425°F and cook fries until golden, about 20-25 minutes more.