

## Crispy Oven Baked Fries

*Try these tasty golden French Fries, baked to crispy perfection.*

### Ingredients

- 3-4 russet potatoes
- 1 tsp oil (optional)
- 1/2 tsp smoked paprika
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp Mrs. Dash Lime Fiesta blend



### Instructions

1. Wash your potatoes well, using lots of water and a vegetable brush to get off any remaining dirt.
2. Cut your potatoes lengthwise into equal slices. Turn them, and slice again to create long potato sticks.
3. Soak your potato sticks for 30 minutes.
4. Preheat oven or grill/smoker to 400° F.
5. Drain your potatoes and rinse well with water.
6. Steam in the microwave for about 5 minutes or in a steam pot for about 8 minutes, until almost fork tender. Don't overcook them or they won't hold their form.
7. Allow to cool a minute or two. Then, toss them gently in a bowl with your favorite seasoning blend.
8. Place a cooling rack on top of a baking sheet.
9. Place the seasoned potato sticks in one even layer to allow air flow.
10. Bake or grill for about 20 minutes, until golden and crispy.

### Notes

- You can use this same method for sweet potatoes. Check out these silver and gold beauties.
- You can grill these fries so easily. We love using our Traeger pellet smoker/grill. All the directions remain the same. Set the grill to 400° F. Once up to temp, place the pan of fries in the grill. The blowing air acts like a convection oven and does a fantastic job crisping these fries up. It's like having an air fryer (I'm only guessing since I don't have one.)