

EASIER FRENCH FRIES

SERVES 3 TO 4

Flavoring the oil with bacon fat (optional) gives the fries a mild meaty flavor. We prefer peanut oil for frying, but vegetable or canola oil can be substituted. This recipe will not work with sweet potatoes or russets. Serve with dipping sauces (see related recipes), if desired. See "Cutting Potatoes for French Fries," below, for help on cutting even batons.

**2 1/2 pounds Yukon Gold potatoes (about 6 medium),
scrubbed, dried, sides squared off, and cut
lengthwise into 1/4-inch by 1/4-inch batons (see note)**
6 cups peanut oil
1/4 cup bacon fat, strained (optional) (see note)
Kosher salt



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1. Combine potatoes, oil, and bacon fat (if using) in large Dutch oven. Cook over high heat until oil has reached rolling boil, about 5 minutes. Continue to cook, without stirring, until potatoes are limp but exteriors are beginning to firm, about 15 minutes.

2. Using tongs, stir potatoes, gently scraping up any that stick, and continue to cook, stirring occasionally, until golden and crisp, 5 to 10 minutes longer. Using skimmer or slotted spoon, transfer fries to thick paper bag or paper towels. Season with salt and serve immediately.