Home French Fries

You Need:

1 potato  2 cups oil  salt  paper towels  tongs  vegetable peeler

sharp knife  serving plate  liquid measuring cup  electric frypan  cutting board

1. Get 1 potato, peel it, wash it off and cut into lengthwise strips.

2. Add 2 cups of oil to the electric frypan.

4. When frypan light turns OFF, take tongs and add fries to hot oil. **Be very careful not to splash hot oil on yourself.**

5. Cook fries until golden brown. With tongs, remove fries from the hot oil onto the paper towel on the serving plate.

6. Salt lightly and serve.
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