

# Home French Fries

## You Need:



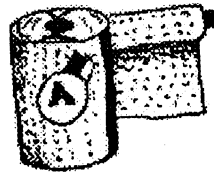
1 potato



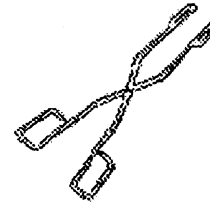
2 cups oil



salt



paper towels



tongs



vegetable peeler



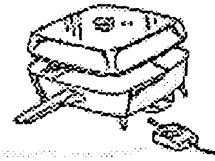
sharp knife



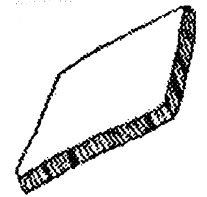
serving plate



liquid  
measuring cup

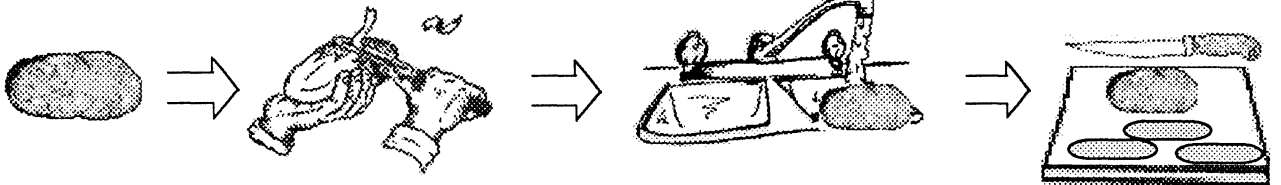


electric frypan



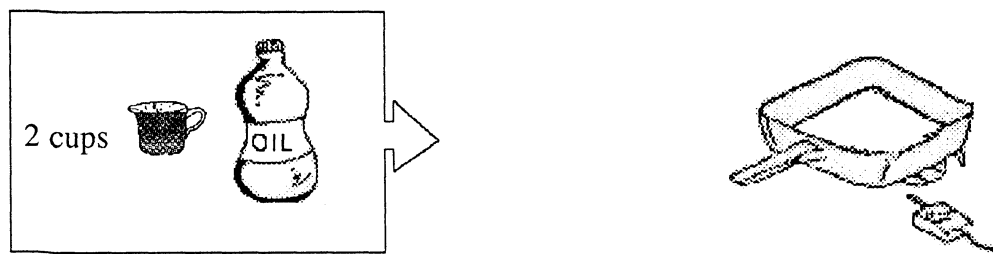
cutting board

1.



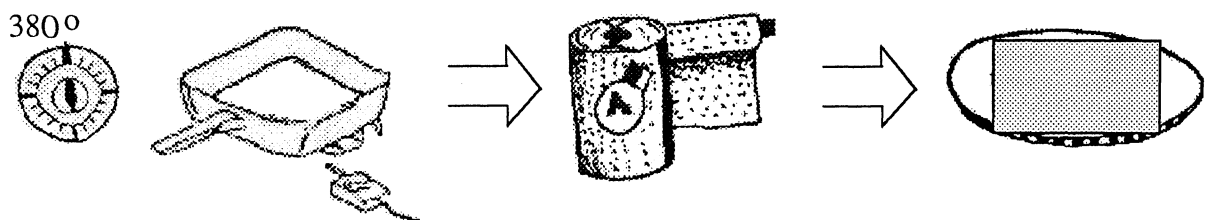
Get 1 potato, peel it, wash it off and cut into lengthwise strips.

2.

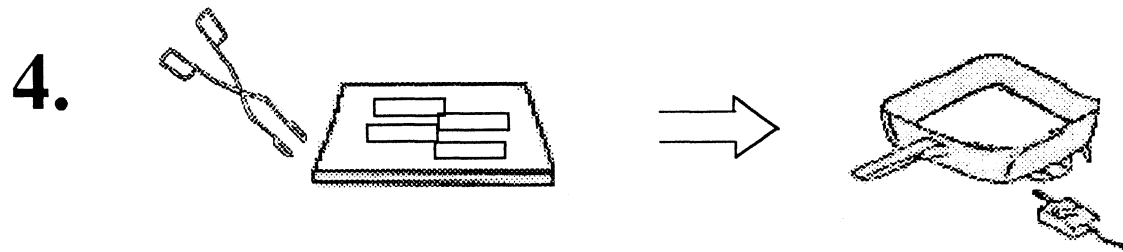


Add 2 cups of oil to the electric frypan.

3.

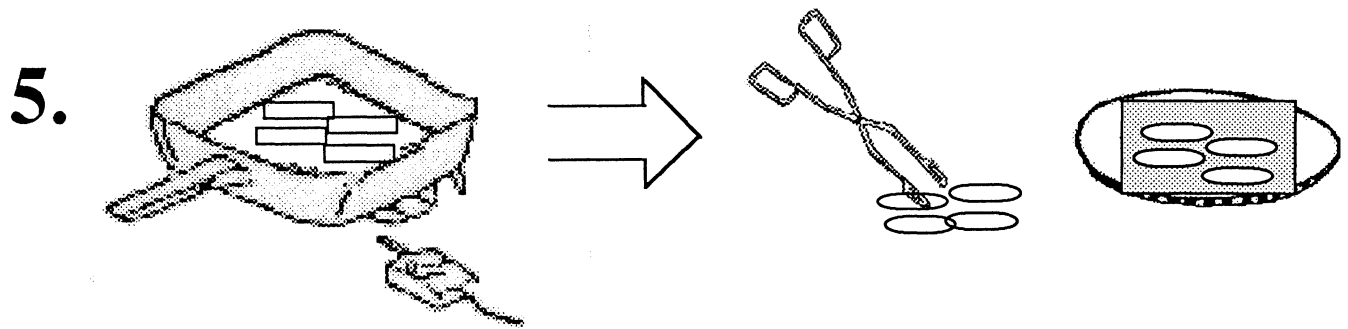


Plug in frypan and turn temperature control to 380°.  
Put paper towels on a serving plate.



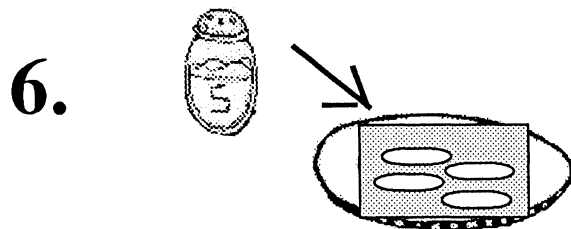
When frypan light turns OFF, take tongs and add fries to hot oil.  
**Be very careful not to splash hot oil on yourself.**

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

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Salt lightly and serve.

## HOME FRENCH FRIES

### You Need:

1 potato  
2 cup oil  
salt  
cutting board  
electric frypan

peeler  
paper towels  
sharp knife  
tongs  
serving plate

1. Get 1 potato, peel it, wash it off and cut into lengthwise strips.
2. Add 2 cups of oil to the electric frypan.
3. Plug in frypan and turn temperature control to 380°. Put paper towels on a serving plate.
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.