



Home Fries (Serves 6)

Prep Time: 40 minutes

Cook Time: 20-25 minutes

Total: 65 minutes

Temp: 360°F

Ingredients:

6 medium russet potatoes

2 tablespoons oil

½ tablespoon granulated garlic

1½ teaspoons paprika

½ teaspoon black pepper

½ teaspoon salt

Directions:

1. Cut potatoes into quarters, soak them in cold water for 20-30 minutes and then pat dry.
2. In a mixing bowl, mix oil, garlic, paprika, salt and pepper and then toss them well with the potato quarters.
3. Press “Pre-Heat”, set temperature at 360°F and set cooking time at 20-25 minutes. Press “Start”.
4. Once ready, add the potato wedges to Fry Pan Basket skin side down, being careful not to overcrowd.
5. Cook wedges until golden brown.