

Oven French Fries

Submitted by: Ginger Janousek: McPherson, KS

Potatoes
Olive Oil
Salt

Preheat oven to 475 degrees. Peel potatoes (optional) and cut into long strips about 1/2 inch wide. Dry strips thoroughly on paper towels. Toss in a bowl with oil as if making a salad. When strips are thoroughly coated with the oil, spread them in a single layer on a oiled cookie sheet and place in preheated oven for 35 minutes.

Turn strips periodically to brown on all sides. If a crispier, browner potato is desired, run under broiler for a minute or two. Sprinkle with salt before serving.