

CopyCat Arby's Curly Fries

Ingredients

2 medium russet potatoes
6-10 cups vegetable or canola oil

Batter:

1 $\frac{1}{2}$ cups flour
5 TBS paprika
2 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ teaspoon garlic powder
1 $\frac{1}{2}$ teaspoon onion powder
1 $\frac{1}{2}$ teaspoon cayenne powder
1 teaspoon black pepper
2 cups water

Directions

Cut the end off the potatoes so they are flat, one at a time, spiralize each potato.

Fill a large bowl with hot water (from the tap is fine, just make it hot), place the spiralized potatoes into the bowl, and let sit for 20-30 minutes. Strain

Preheat oil in a deep fryer or large pot (high sides are key here). Oil temp should be about 375 degrees, and if you put it at medium heat for about 5 minutes you should reach this temp.

In a bowl, make your batter: mix all dry ingredients with a whisk. Add water, then whisk until combined.

Dip the potato slices into the batter, and then set onto a rack over parchment paper (for easy clean up), to let the extra batter fall off. Once they are all coated, place them into the preheated oil, careful not to crowd the pot/deep fryer- do it in batches. Fry for 4-5 minutes, then remove and place onto a paper towel lined baking sheet. Finish frying all

the potatoes.

Serve fries with ketchup or your favorite sauce.