

CopyCat Outback Steakhouse French Fries

Ingredients

3 large potatoes
24 oz extra virgin olive oil
Sea salt and Pepper
Deep Fry Thermometer

Directions

Cut potatoes into long thin strips. Place strips in a large bowl of clean water until ready to cook.

Heat the oil in a cast iron skillet until it reaches 300°. Remove potato slices from the water, pat dry, and fry in small batches for 3 to 5 minutes.

Remove potatoes once their texture changes, and drain on paper towels. Carefully re-heat the oil until it reaches 350° and fry the potatoes in small batches again, until golden brown on the outside.

Remove from the oil, drain, salt, and serve.