

CopyCat Popeyes Cajun Fries

Ingredients

3 large Russet Potatoes

4 tablespoons Canola or Vegetable Oil divided

Popeyes Cajun Spice Blend:

1 teaspoon Chili Powder

1 teaspoon Salt

1 teaspoon freshly ground Black Pepper to taste

1 teaspoon Garlic Powder

1 teaspoon Sugar

1 teaspoon Oregano

1/2 teaspoon Cayenne

1/2 teaspoon Paprika

Dash Turmeric

Dash Onion Powder

Directions

Preheat oven to 475°F.

Wash potatoes. Slice into strips.

Place in a large bowl and cover with hot water. Let stand for 20 minutes.

In a small bowl, combine all Popeyes Cajun Spice Blend ingredients. Mix well. Set aside.

Drain potatoes and dry them off thoroughly.

Brush a baking pan with 3 tablespoons of oil.

Sprinkle pan with 1/3 of the Popeyes Cajun Spice Blend.

Place dried potatoes in a dry bowl. Add 1 tablespoon of oil. Toss to coat well.

Sprinkle lightly with Popeyes Cajun Spice Blend, tossing around a bit to make sure all sides are coated.

Place spiced potatoes on the pan in a single layer. Cover with foil.

Place in preheated oven. Bake 5 minutes.

Remove foil. Continue baking for another 15 – 20 minutes, until golden brown on the bottom.

Flip potatoes. Continue baking until crisp and golden, about 10 – 15 minutes. Again, watch closely so they do not burn.

Remove from oven. Sprinkle with the rest of the Cajun seasoning. Drain on paper towels.

Serve hot with a good dipping sauce. Or two.