

CopyCat Copycat Red Robin Fries

Ingredients

2 lb russet potatoes, or any similar large potatoes
 $\frac{1}{4}$ tbsp salt
 $\frac{1}{4}$ tbsp smoked paprika
2 tbsp garlic powder
1 tsp onion powder
 $\frac{1}{2}$ tsp black pepper, ground
 $\frac{1}{2}$ tsp cumin, ground
 $\frac{1}{2}$ tsp basil, dried
 $\frac{1}{4}$ tsp celery seed, ground
 $\frac{1}{4}$ tsp oregano, dried
 $\frac{1}{4}$ tsp thyme, dried
4 tbsp vegetable oil

Directions

First, preheat your oven to 400 degrees F. In a small bowl, mix together your spices.

Scrub your potatoes using the vegetable scrubber and cut them into wedges or little fry slices.

Place the potatoes in a large bowl filled with cold water.

Let it soak for 5 minutes, drain out the water, & dry out with a paper towel.

In a large mixing bowl, add vegetable oil and mix, add spices and mix until all are coated.

Transfer the potatoes to a baking sheet, lay them in a single layer with some space between them.

Bake for 20 minutes.

Brush the top of the fries with the spice mixture, and then flip.

Allow the fries to cool for 1 to 2 minutes and then serve with ketchup and ranch!