

CRISPY THICK CUT BAKED FRENCH FRIES

F EASY

Last Modified: 04/16/2025

PREP: 20 Min

COOK: 48 Min

OVEN: 425

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	LARGE Yukon Gold Potatoes	Halved
3	Tbsp	Vegetable Oil	
3/4	Cup	Water	Slurry
3	Tbsp	Corn Starch	
1+/-	Pinches	Kosher Salt	To Taste

PREPARATION	
FACTOID	This is a Recipe created by America's Test Kitchen. I have altered it quite a bit. Crispy on the outside and fluffy on the inside Fries. I know this sounds a bit odd, but the process REALLY works (Don't skip ANY steps). Try it once and you'll never use another recipe for your Family Dinner nights needing French Fries of any kind. his converts nicely to an Air Fryer for smaller amounts.
FACTOID	Use ONLY Large Yukon Gold Potatoes, nice thin peels and a creamy texture.
TOOLS	1) Aluminum Half Sheet Pan. 2) Large Mixing Bowl. 3) Tongs.
PREP	DISH 1) Wash and halve the Potatoes along the thin side. 2) Cut side down, cut a thin slice off of each side & discard it. 3) Cut evenly into 3/8" thick straight sided slabs 4) Preheat the oven to 425 degrees with a rack in the bottom.
1	Spray the Sheet Pan thickly with Cooking Spray & let it set for 5 minutes. Add in 3 Tablespoons of Vegetable Oil and tilt the pan side to side to evenly coat the bottom.
2	in a large mixing bowl, whisk together 3 Tablespoons of Corn Starch and 3/4 Cup of tap water. Microwave the Slurry on high for 1 to 3 minutes, whisking every 20 seconds. You should end up with a relatively thick creamy Slurry.
3	Add in the Potato Slabs and mix with your hands until ALL Slabs are coated evenly all over with the Slurry Mixture.
4	Place the Slabs on the Sheet Pan, leaving a slight space between each Slab.
5	Pam a square of Aluminum Foil with Cooking Spray. Seal the Slabs tightly with the Foil Sheet and bake for 12 minutes.
6	Remove the Aluminum Foil and bake for an additional 10 to 18 minutes - starting to brown nicely on the bottoms.
7	Turn over the Fries with a spatula (again - NOT touching). Bake for an additional 10 to 18 minutes - Tops should be browning nicely.
8	Remove from the oven and sprinkle them heavily with Kosher Salt, lots will fall on the sheet pan. Stir the Fries using a spatula so both sides will be salted.
9	Dump the Fries on layers of paper towels and shake to sop up extra grease.
SERVE	Serve immediately while hot.

CRISPY THICK CUT BAKED FRENCH FRIES

