**French Fries**

2 Servings

1 pound russet potatoes, cut into batonnet

Vegetable oil for frying

Fine salt

**Method:**

1. Soak potatoes in a large bowl of water for about 30 minutes. Pat dry thoroughly with paper towels.
2. Heat oil in a deep-fryer or large saucepan to 275 degrees.
3. Gently add the potatoes in the hot oil for about 5 minutes, stirring and flipping the potatoes occasionally.
4. Remove potatoes from oil with a slotted spoon to drain on paper towel and to cool completely.
5. Heat oil in a deep-fryer or large saucepan to 350 degrees. Fry the potatoes again until golden brown, 5 to 6 minutes. Blot with a paper towel. Sprinkle with salt to serve.