



FRITES MAYO



MAKES 4-6 SERVINGS

DESCRIPTION

Traditionally made with gold potatoes, this frites recipe uses sweet potatoes for added color. It's the perfect sweet and savory side dish for your brunch spread.

PREP

30min.

COOK

20min.

TOTAL

90min.

INGREDIENTS

2 quarts neutral oil, 4 large sweet potatoes (peeled and cut into batons), flaky sea salt, mayonnaise or fry sauce for serving.

SPECIAL EQUIPMENT

Paper cones

PROCEDURE

- 1 – In a large, heavy bottom pot over medium heat, bring the oil to 325°F. Set a wire rack over a sheet tray and set aside
- 2 – Fry the potatoes in batches until they have softened and are fork tender, about 5 minutes. Remove the potatoes to the wire rack to cool completely.
- 3 – Increase the heat of the oil to 375°F. Fry the potatoes again until crispy, about 2 minutes. Remove the fries to the wire rack and season with salt.
- 4 – Serve the fries in paper cones and top with the mayonnaise or fry sauce.

