

## Salt + Vinegar Fries

Normally I say that french fries are just a vehicle for ketchup — a warm, salty ketchup delivery system — but these are different. Oven baked but super crispy. Pre-soaked in apple cider vinegar for extra flavor. Sprinkled with kosher salt and freshly ground black pepper. This is an elevated fry. Eat ‘em hot out of the oven.

And don't hold back on the olive oil in this recipe. A few extra glugs in the cookie sheet mean the fries kind of sizzle in the very hot oven.

Total Time: About 2 hours

Serving Size: One cookie sheet full of fries

### INGREDIENTS

3 large golden potatoes  
8 cups of water  
2 ½ cups of apple cider vinegar  
3 tablespoon kosher salt  
½ cup olive oil (plus more for the cookie sheet)  
1 tablespoon cornstarch  
Freshly ground black pepper

### DIRECTIONS

Scrub potatoes but leave the skin on. Cut in half length wise.

Put the potatoes in a pot with the water, vinegar and two tablespoons of the salt. The liquid will just cover the potatoes.

Bring a to simmer, and then turn off the heat, keep the lid on, and let them soak for at least one hour. This will par-cook the potatoes and let the vinegar and salt really soak in.

As the soaking hour nears the end, preheat your oven to 450. Get it good and hot.

Remove the potatoes from the water and slice them into thin French-fry looking wedges and pieces. (That's the best way I can describe it. Check out the photo with this recipe.)

In a large bowl, toss the potatoes with the olive oil and cornstarch. Mix with your hands.

Pour four or five glugs of olive oil on the cookie sheet and smear it around. You want the potatoes sort of "frying" in the oven, which is why all the oil. Spread the potatoes out, in a single layer, sprinkle with one more tablespoon of salt and some freshly ground pepper.

Bake for 30 minutes then remove from oven and with a spatula gently turn the fries, and spread them around a bit more in the oil.

Bake for another 10 – 15 minutes, until brown and crispy.

Blot excess oil with a paper towel and serve hot. With ketchup.