

Hatch Chile French Fries Recipe

THE FRESH CHILE COMPANY RECIPE



Ingredients:

- Hatchup
- Hatch Table Seasoning
- 6 Medium Russet Potatoes
- 1 tbsp (15 g) Vinegar
- 32 oz Olive Oil
- Salt

Instructions:

1. Boil a pot of water
Boil on medium-high heat.
2. Preheat the oven.
Preheat the oven to 450°F.
3. Peel potatoes
Slice the potatoes into 1/2-inch sheets before cutting them into 1/2-inch thick fries.
4. Once water has boiled
Add the vinegar and a pinch of salt, stirring to dissolve the salt.
5. Set a timer for 8 minutes
Add the potatoes to the boiling water.
6. Wait till timer goes off
Pour the fries into a colander and let the excess steam evaporate.
7. Oil the fries
Pour the olive oil over the fries on a large baking sheet.
8. Mix the fries
Combine the fries and toss them about so that the oil completely coats the exterior of each one.
9. Oil the pan
There should be a thin layer of extra oil on the pan.
10. Place Pan in oven.
Set a timer for 15 minutes.
11. Remove baking sheet from oven.
Flip them over with a spatula.
12. If they seem dry, drizzle over more olive oil
You should see some scorching, but the fries won't be overly crisp.
13. Bake the fries.
Bake for an additional 15-20 minutes.
14. They should be somewhat browned and crispy at this time.
Depending on the size of the fry or how much oil is used, this process could take longer. Allow them to cook longer if they are not crispy!
16. Put a paper towel in a bowl.
Place the fries in the bowl and sprinkle with salt & Hatch Table Seasoning. (Use a paper towel to absorb the excess oil from the fries.)
19. Grab a jar of Hatchup
Pour desired amount into a ramekin. Dip Hatch Chile French Fry into Hatchup and let your mouth go wild with spicy ketchup flavors bursting throughout!