

MORTON & BASSETT SPICES®

Cajun Spiced French Fries



- 2 large russet potatoes
- Morton & Bassett
Cajun Spice Blend (to taste)
- Salt to taste
- A few inches of neutral oil,
at least half way in a cast iron
skillet or large pot... enough to
slightly submerge fries.

Scrub, rinse, and cut potatoes into small sticks, about the size of your pinky. Place cut fries in a bowl of water and soak for at least 2-3 hours. Drain off water from the fries and spread on a baking sheet. Heat oil to 300F. In small batches, fry potatoes in oil for at least 4-5 minutes. There should be no color on the fries at this point. Once fried, lay out on paper towels. Turn the heat up on the oil to 400F and fry potatoes in small batches until crispy and golden. Remove from oil and season generously with Cajun Spice and salt. Serve with your favorite dipping sauce.



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