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ALL THINGS FRENCH FRIED POTATOES



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SKILLET IDAHO® FRIES WITH GREMOLATA AND AIOLI

YIELDS 4 SERVINGS

Courtesy of
Chef Mike Lata

INGREDIENTS

Extra Virgin olive oil as needed
4 Idaho® Russet potatoes, cut
into steak fries

Gremolata (Yield 4 tablespoons):

2 tablespoons parsley,
fresh, chopped

Zest from 1 lemon

1 garlic clove, minced

Sea salt as needed

Gremolata as needed

Aioli as needed

Aioli (Yield 1 cup):

1 cup mayonnaise

Juice of ½ lemon

1 garlic clove, finely grated

3 tablespoons extra virgin olive oil

Sea salt as needed

DIRECTIONS

1. Heat olive oil in a cast-iron skillet over medium-high heat until almost smoking.
2. Add potato wedges in one layer, being careful not to overcrowd pan. When potatoes start to sizzle, place skillet in a 475°F oven. Cook potatoes 8 minutes on one side, then remove pan and carefully flip potatoes. Cook another 8 minutes, until potatoes are golden brown and tender.

3. Transfer potatoes to a bowl and sprinkle generously with sea salt and Gremolata. Serve alongside bowl of aioli for dipping.
Gremolata: Combine all ingredients and reserve, refrigerated.
Aioli: Combine all ingredients and reserve, refrigerated.



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