

Tasty Treats by Michi

Baked Garlic Fries



Ingredients:

- 6 Idaho potatoes
- 6 cloves of garlic, minced
- 5 Tbsp of extra virgin olive oil
- 1 tsp kosher salt
- 1 tbsp of fresh or dried Italian parsley

Preheat the oven to 500° F.

Cut the potatoes into French fries. To do this, cut the ends off of the potato, then cut the potato in half lengthwise, then cut the halves in half lengthwise. After that, cut each piece into strips that are the same size. Then cut each strip into individual fries. Try to cut each fry the same size so that they cook evenly.

Once the fries are cut, heat 5 tablespoons of olive oil in a pan on medium high heat. Add the minced garlic to the oil and stir continuously to avoid the garlic from burning. Once the garlic is browned and crispy (after about 2 minutes), take the pan off of the heat. Then, strain the garlic through a small strainer so that you separate the garlic pieces from the oil. Add 1 tablespoon of kosher salt to the oil, stir a little to combine, and then coat the fries with the oil.

Cover a baking sheet with olive oil and spread the fries over the pan evenly so that each fry is touching the sheet. Bake the fries in the oven for 30-35 minute or until browned and crisp. Don't forget to turn the fries over once in the middle of baking. Sprinkle the garlic pieces and parsley over the fries.