

Oven Baked Corn Fries

The best oven baked french fry ever!

Ingredients for Corn Fries:

Russet or similar potato(es)
olive oil
corn meal
salt & pepper

NOTES: One potato makes a generous serving of Oven Baked Corn Fries. Use about a tablespoon of olive oil and a tablespoon of corn meal per potato; these measurements will vary based on the size of your potatoes.



Directions:

1. Preheat oven to 425(F).
2. Peel and wash potatoes.
3. Cut potatoes into french fry sized sticks.
4. Toss potato sticks with olive oil, salt, pepper and cornmeal.
5. Spread seasoned potato sticks on a baking sheet in a single layer. For best results, potato sticks should not touch.
6. Bake in a preheated 425(F) oven for 15 minutes.
7. Using a spatula, turn Corn Fries over and continue baking for another 5-10 minutes, until golden and crispy.
8. Enjoy the best oven baked french fries ever!