

CRAZY CRISPY CURLY FRIES, WITH DUCK FAT AND THYME

INGREDIENTS

3 large russet potatoes, washed and dried
2 tablespoons rendered, melted duck fat*
1 teaspoon sea salt
2 tablespoons chopped fresh thyme

INSTRUCTIONS

Preheat oven to 400F. Line two baking sheets with silpat or parchment paper.

Spiralize both potatoes using the blade with the larger triangles. Using scissors or a knife cut the potato "strings" into smaller bite-sized fries. In a large bowl, gently coat with the duck fat. Spread out over the two baking sheets. You will need to use two as you do not want to overcrowd potatoes. Sprinkle with sea salt.

Bake for 15 minutes. Remove from oven, flip fries as gently as you can. Some fries may stick or have already crisped up. Sprinkle with the chopped thyme and after rotating the pans, return to the oven. Bake for another 8-10 minutes.

*No duck fat hanging out in your fridge? You can use bacon grease, ghee, olive oil or veggie oil too. Heck, goose fat will do yah too. I just happen to have duck fat in the fridge. Weird, I know.