



Baked French Fries with Paprika

Ingredients

- 1 large russet baking potato (per serving).
- salt and paprika, to taste

Instructions

- 1 Wash potatoes and slice lengthwise into 1/2-inch slices.
- 2 Cut the slices into french fry strips (skin may be left on).
- 3 Place in a Pyrex baking dish or bowl and sprinkle with salt and paprika to taste.
Toss until evenly coated.
- 4 Place in microwave and cook for approximately 5 minutes, or until tender but not shriveled or dry. Nonmicrowave Option: Steam 10 minutes on the stove.
- 5 Place precooked potatoes on a lightly oiled or lined cookie sheet and bake at 450°F or 230C for approximately 15 minutes, or until crispy brown and puffy— watch carefully so they don't burn.
- 6 Serve immediately.

Hint: Potatoes may be baked without precooking in the microwave, thus eliminating step 3. But precooking speeds the baking and results in a nicer texture and appearance.

Option: Try sprinkling them with spices such as rosemary.

Ready in: about 30 minutes

Serves: 1