



Air Fryer Salt and Vinegar Fries for One

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

When youre home alone and dont want to run to the store or grab takeout you can still have crispy fries with that salt and vinegar kick You can double this recipe if youre in the mood for more

Ingredients

— - 1 large Yukon Gold potato - 1 cup distilled white vinegar - ½ tablespoon light vegetable oil - salt and ground black pepper to taste

Instructions

1. Peel potato and cut lengthwise into 1/2-inch sticks. Rinse potato sticks under cold running water for a few seconds. Transfer to a large bowl. Add vinegar and just enough water to cover the potatoes. Let soak for 30 minutes. Preheat the air fryer to 320 degrees F (160 degrees C). Drain and pat the potatoes dry. Toss with oil
2. salt
3. and pepper in a bowl and transfer to the air fryer basket. Cook in the preheated air fryer until soft but not browned
4. about 16 minutes. Shake the basket and raise the temperature to 355 degrees F (180 degrees C). Air fry for 6 minutes
5. shake
6. and check for doneness. Cook until outsides of fries are crispy and browned
7. about 6 minutes more. Taste and adjust salt before serving.