



Crispy Coated Cajun Fries

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

Potatoes are coated in a spicy mixture of corn flour and Cajun seasoning then deep fried until crispy Very simple and really crunchy I like mine extra spicy so I soak my cut potatoes in hot sauce for a few seconds before shaking them in the dry batter

Ingredients

- - 2 pounds russet potatoes
- cut into fries - 1 cup corn flour - 2 tablespoons cornmeal - 2 tablespoons Cajun seasoning - 1 quart oil for deep frying - salt to taste

Instructions

1. Place cut potatoes into a large bowl of cold water. Soak for 10 minutes. In a large resealable plastic bag
2. combine the corn flour
3. corn meal
4. and Cajun seasoning. Shake the bag to blend. Drain the potatoes
5. but leave them wet. Place the fries in the plastic bag with the seasoning
6. and shake to coat. Heat the oil in a deep-fryer to 375 degrees F (190 degrees C). Cook fries in hot oil for 7 to 10 minutes
7. or until golden brown. Remove from the fryer to paper towels to drain. Season with a small amount of salt.
Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
8. ingredient density
9. and the specific type of oil used.