



McDonald39s Fries

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

McDonalds fries are the best Just how you love them

Ingredients

- - 8 potatoes
- peeled and cut into 1/4-inch thick fries - ¼ cup white sugar - 2 tablespoons corn syrup - 1 quart canola oil
- or as needed - sea salt to taste

Instructions

1. Place potatoes in a bowl and cover with water; let sit for 5 minutes. Drain and pat dry. Place potatoes in a bowl and cover with boiling water; add sugar and corn syrup and mix well. Place bowl in the refrigerator and let sit for 5 minutes. Drain and pat dry. Spread potatoes out in a baking dish
2. cover the dish with plastic wrap
3. and freeze for 30 minutes. Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Working in batches
4. fry potatoes in hot oil for 2 minutes. Transfer to a paper towel-lined plate to dry and let cool for 15 minutes. Working in batches again
5. fry potatoes in hot oil until browned and crispy
6. 5 to 7 minutes. Season fries with sea salt. Nutrition: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
7. ingredient density
8. and the specific type of oil used.