

Deep Fried Potatoes

This recipe uses a technique that is a favorite of the folks at Americas Test Kitchen. They like to boil the potatoes briefly in water with baking soda to create a layer of starch on the surface that browns nicely when deep fried.



Ingredients

- 2 1/4 lbs. russet potatoes
- 1/2 tsp. baking soda
- 1 1/2 tsp. kosher salt
- 3 cups vegetable oil

Equipment

- Large sauce pan
- Colander
- Rimmed baking sheet
- Deep fryer or Dutch oven
- Slotted spoon or wire skimmer
- Cooling rack

Preston

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☑	Description	Time (min)	
	Peel potatoes and cut into 1" cubes	3	
	Bring 8 cups of water to boil in a large sauce pan	4	
	Add potatoes and 1/2 tsp. baking soda	1	
	Heat water to boiling again and then for 1 additional minute	3	
	Drain potatoes in colander	1	
	Return potatoes to pan and reduce heat to low	1	
	Cook to remove surface water	1	
	Remove from heat	1	
	Add 1 1/2 tsp. kosher salt. Stir with a spatula to coat potatoes with salt and create a starchy paste on the surface	1	
	Transfer potatoes to a rimmed baking sheet. Arrange in a single layer and allow to cool.		10
	Heat 3 cups vegetable oil in a deep fryer or Dutch oven to 375 degrees	5	
	Clean rimmed baking pan	1	
	Add all the potatoes. They should be submerged.	1	
	Cook, stirring occasionally with a slotted spoon or wire skimmer, until deep golden brown		20
	Wrap the wire rack in paper towel and place in rimmed baking pan	2	
	Transfer potatoes to paper towel on cooling rack	2	
	Serve hot	1	
	Total	51	