

Recipe

Masala French Fries

By

Ananda Lila devi dasi



Ingredients

- 3 large potatoes
- 1¼ Tsp salt
- 3 Tbsp cornstarch/cornflour
- 2 Tsp curry powder
- ½ Tsp yellow asafetida powder
- 1 Tsp paprika
- ½ Tsp black pepper powder
- Oil for deep frying

Preparation

1. Peel the potatoes and cut them into 4-inch long and 1 or 1.25cm thick strips. In a mixing bowl, combine the cut potatoes and salt. Allow to sit for 15 minutes. Drain the potatoes and pat dry them.
2. In a small mixing bowl, combine the cornstarch, curry powder, asafetida, paprika and pepper. Add the spice-mix to the potatoes to coat well.
3. Heat oil in a deep frying pan over moderately high heat.
4. Gently slip a few pieces of the potatoes into the hot oil and deep fry until crisp and golden. Drain on paper towels. Repeat the same for the remaining potatoes. Serve hot.

Serves

4

www.iskcondesiretree.com

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**