



# Recipe #510 French Fries

**Serving Size and Ingredients: 4 oz.**

25 Servings	50 Servings	100 Servings	Ingredients
2 cups + 1 Tbsp.	4 cups + 2 Tbsp.	8-1/3 cups	Sugar
12-1/2 cups	25 cups	50 cups	Water, Water
12-1/2	25	50	Potatoes, Russet, Large, Peeled & Sliced
37 cups	74 cups	150 cups	Oil, Vegetable
To Taste	To Taste	To Taste	Salt

North Central New Mexico Economic Development District  
 Council of Governments  
 Non-Metro Area Agency on Aging  
 PO Box 5115 Santa Fe NM 87502  
 505-827-7313



## **Recipe #510 French Fries**

### **Instructions:**

- 1. In a medium bowl, dissolve the sugar in warm water. Soak potatoes in water mixture for 15 minutes. Remove from water, and dry thoroughly on paper towels.***
- 2. Heat oil in deep-fryer to 375 degrees F (190 degrees C). Add potatoes, and cook until golden, 5 to 6 minutes. Drain on paper towels. Season with salt to taste.***