

## OVEN-BAKED THICK CUT FRIES

7 medium-sized Russet potatoes

2 T. olive oil

1 t. celery salt

Maldon flake sea salt

kosher salt

Preheat oven to 400 degrees.



Scrub potatoes well. Stand each potato on end and slice across it to cut in two. Lay each half flat, and then slice each half lengthwise into three strips.

Place all potato slices in a colander and rinse well. Dry thoroughly.

Line a large baking sheet with parchment paper. Place potato strips on baking sheet, drizzle with olive oil, and sprinkle with celery salt. Toss with hands to evenly coat. Separate potato slices from each other.

Bake at 400 degrees for 45-60 minutes, flipping potatoes over every 15 minutes to bake evenly on all sides. Remove from oven and sprinkle lightly with Maldon sea salt, and sprinkle generously with kosher salt.

Serve immediately.

Serves 6.