

This is Sue?s take on Kansas Fried Chicken shop Coated Fries (Other State names may be used as branding!)

Ingredients:-

Potato cut into wedges skin on
Egg
Milk
Plain Flour (Gluten free in our case)
Garlic Salt
Onion Salt
Paprika
Chilli flakes mixed Herbs
Salt and Pepper

Method:-

(1) Mix the beaten Egg, Salt, Pepper and Milk to make an Egg wash.
(2) Mix the flour and other dry ingredients to make a seasoned Flour mix.
(3) Dip each wedge in the Flour mix, Egg wash and back in the Flour mix.
(4) Roast at 180C for about 40 minutes.
(5) Flash fry to crisp the coating.

We served ours with Marinated Pork Ribsand home made Coleslaw . A fresh light and tasty meal of a warm summer evening.