



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

BAD BOY BARBECUE FRIES

Serves: 2-4

4 medium russet potatoes, cut into lengthwise ½" sticks.

2 tablespoons canola oil

1 tablespoon cornstarch

1 teaspoon seasoned salt

½ teaspoon salt

¼ teaspoon black pepper

THE STEPS:

- Fill a large bowl with cold water and soak the potato slices for 3 hours.
- Drain the potatoes and pat them dry with paper towels.
- Preheat your barbecue to 425°F.
- In a large bowl, toss the potatoes with the canola oil.
- Mix the cornstarch, seasoned salt, salt, and pepper in a small bowl then add potatoes.
- Toss until potatoes are evenly coated.
- Place potatoes in a single layer on parchment-lined baking sheet
- Place baking sheet on grill turning middle burner down to low.
- Check the potatoes at 15 minutes - turn them over.
- Continue grilling another 15 minutes - or until desired crispness is reached.
- Serve with your favourite dipping sauce and enjoy!

THE LOVE: Keep your eyes on your fries - they burn easily!