

Makes 4 cups shoestring or 3½ cups standard fries

17
minutes

PREP: 5 minutes

COOK: 10–12 minutes

FRENCH FRIES

Your Way

2 qt./2 L vegetable oil
1 lb./455 g russet potatoes
1 tsp. Steak & Chop Seasoning

1. In Chef Series 6-Qt./5.7 L Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set both knobs of Mandoline to #6 for shoestring fries or #9 for standard fries and select the straight v-shaped blade insert.
3. Using food guider, slice potatoes into fries.
4. Slowly add potatoes to oil to avoid boil over and fry, stirring occasionally, raising heat setting as needed to maintain frying temperature, 10–12 minutes until golden and crisp. Drain well and season immediately with seasoning.

Easy Homemade Ketchup (makes 1⅓ cups)

PREP: 6 minutes • COOK: 2 minutes

6 oz./175 g tomato paste
¼ cup dark brown sugar
½ tsp. dry ground mustard
½ tsp. coarse kosher salt
¼ tsp. Cinnamon-Vanilla Seasoning
2 tsp. Southwest Chipotle Seasoning
⅓ cup water
2 tbsp. white vinegar

1. Combine all ingredients in 1-Qt./1 L Micro Pitcher; mix with Silicone Spatula to combine thoroughly.
2. Cover and microwave on high power 2 minutes.
3. Stir again and cool completely.

TO DEMO



Mandoline



Steak & Chop

OPTIONAL



Chef Series 6-Qt./5.7 L
Dutch Oven

KETCHUP



Cinnamon-Vanilla



Southwest
Chipotle



1-Qt./1 L Micro
Pitcher