

# Steak Frites



## **Ingredients for Seasoning:**

- 3 tsp Onion Salt
- 3 tsp Paprika
- 1½ tsp Garlic Powder
- ½ tsp dried Oregano
- ½ tsp dried Thyme
- ½ tsp dried Basil
- 1 tsp black Pepper
- 1 tsp Salt
- ½ tsp Cayenne Pepper

## **Directions:**

Preheat oil to 330°F.  
6-8 large Russet Potatoes.  
Peel potatoes leaving approx. ½" of skin on each end of the potato.  
Slice potatoes into thin Strips about ¼" wide.  
Rinse well in cold water for several minutes or let soak for 30 minutes.  
Dry with a clean towel or paper towels, the dryer the better.

While Oil is heating Fry Capers:

1 jar of brined Capers - drained and dried with paper towel.  
Fry on stovetop over medium high heat with a thin layer of oil.  
Cook 3 to 4 minutes until they are just starting to turn brown.  
Remove from oil and set them aside until frites are finished.  
Toss potato strips in a bowl with the roughly ⅓ seasoning mix until evenly coated.  
Cook frites for 5 minutes at 330°F, In batches as necessary.  
Remove batches and allow to cool.  
After all fries are cooked once, increase oil temp to 400°F.  
Re-cook the fries at 400°F until nice and crisp, about 5-6 minutes.  
Immediately toss with the last touch of the Steak Frites Seasoning and the fried capers.