

HOMEMADE STEAK FRIES

CRISPY OVEN-BAKED STEAK FRIES SEASONED WITH HANDCRAFTED SMOKED SEASONINGS FOR BOLD FLAVOR, GOLDEN EDGES, AND A FLUFFY INSIDE. PERFECT WITH BURGERS, GRILLED CHICKEN, STEAK, SANDWICHES, OR YOUR FAVORITE DIPPING SAUCE.



INGREDIENTS

- 4 LARGE RUSSET POTATOES
- 2 TABLESPOONS OLIVE OIL
- 1 TEASPOON APPLEWOOD SMOKED SEA SALT
- 1 TEASPOON APPLEWOOD SMOKED PAPRIKA
- 1 TEASPOON APPLEWOOD SMOKED PEPPERCORN
- OPTIONAL: FRESH PARSLEY FOR GARNISH

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PAPRIKA
- APPLEWOOD SMOKED PEPPERCORN

WHAT TO SERVE WITH

- HAMBURGER RECIPE
- EASY SMOKED CHICKEN THIGHS
- CHICKEN QUESADILLA RECIPE
- SMOKED CHICKEN LEGS
- COWBOY POTATOES
- GRILLED STEAK

				
PREP TIME 15 MIN	COOK TIME 40-45 MIN	TOTAL TIME 55-60 MIN	SERVINGS 4-6	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1

- PREHEAT OVEN TO 425°F.
- LINE A BAKING SHEET WITH PARCHMENT PAPER OR LIGHTLY GREASE IT.

STEP 2

- WASH AND DRY THE POTATOES THOROUGHLY.
- CUT EACH POTATO LENGTHWISE INTO THICK STEAK FRIES.

STEP 3

- PLACE THE FRIES IN A LARGE BOWL.
- DRIZZLE WITH OLIVE OIL.
- SEASON WITH:
 - APPLEWOOD SMOKED SEA SALT
 - APPLEWOOD SMOKED PAPRIKA
 - APPLEWOOD SMOKED PEPPERCORN
- TOSS UNTIL EVENLY COATED.

STEP 4

- SPREAD THE FRIES IN A SINGLE LAYER ON THE PREPARED BAKING SHEET.
- LEAVE SPACE BETWEEN EACH FRY SO THEY ROAST INSTEAD OF STEAM.

STEP 5

- BAKE FOR 20 MINUTES.
- FLIP THE FRIES.
- BAKE ANOTHER 20-25 MINUTES, OR UNTIL GOLDEN BROWN AND CRISPY.

STEP 6

- REMOVE FROM THE OVEN.
- GARNISH WITH FRESH PARSLEY IF DESIRED.
- SERVE HOT WITH YOUR FAVORITE DIPPING SAUCE.



THE ORIGINAL

COLD SMOKED SALT & PEPPER CO.

HOMEMADE STEAK FRIES CONT'D



SMOKEHOUSE KITCHEN TIPS:

- DRY THE POTATOES WELL BEFORE SEASONING.
- CUT FRIES AS EVENLY AS POSSIBLE SO THEY COOK AT THE SAME RATE.
- DO NOT OVERCROWD THE BAKING SHEET.
- FLIP HALFWAY THROUGH FOR EVEN BROWNING.
- FOR EXTRA CRISPINESS, SOAK CUT POTATOES IN COLD WATER FOR 30 MINUTES, THEN DRY COMPLETELY BEFORE BAKING.

COOKING SCIENCE

WHY DRY POTATOES GET CRISPIER.

EXCESS MOISTURE ON POTATOES CREATES STEAM, WHICH CAN PREVENT BROWNING. DRYING THE POTATOES BEFORE ADDING OIL HELPS THE SURFACE ROAST INSTEAD OF STEAM. HIGH OVEN HEAT ENCOURAGES BROWNING, CREATING CRISP EDGES WHILE KEEPING THE INSIDE SOFT AND FLUFFY.

RECIPE VARIATIONS

- GARLIC PARMESAN STEAK FRIES
- SPICY STEAK FRIES
- LOADED STEAK FRIES
- HERB STEAK FRIES
- CHEDDAR BACON STEAK FRIES