



Homemade Steak Fries

Ingredients

- 4 large russet potatoes
- 3 tbsp olive oil
- 1 ½ tsp applewood smoked sea salt
- 1 tsp applewood smoked paprika
- ½ tsp freshly ground applewood smoked pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- Optional: chopped fresh parsley for garnish

Instructions

1. Preheat oven to 425°F (220°C), or set your smoker to 400 degrees using applewood pellets. Line a large baking sheet with parchment paper, or spray a grill grate with non sticking oil.
2. Scrub potatoes clean and pat dry. Cut each potato lengthwise into thick wedges (about 8 wedges per potato).
3. In a large bowl, toss potato wedges with olive oil, applewood smoked sea salt, applewood smoked paprika, applewood smoked pepper, garlic powder, and onion powder until evenly coated.
4. Arrange the wedges in a single layer on the prepared baking sheet / grill grate, cut side down for maximum crispiness.
5. Bake for 45 to 60 minutes. Flip each wedge after 20-30 minutes and bake for an additional 20 to 30 minutes, or until golden brown and crispy on the edges.
6. Remove from oven / smoker and sprinkle with a little extra applewood smoked sea salt if desired. Garnish with chopped parsley.
7. Serve hot with your favorite dipping sauce.