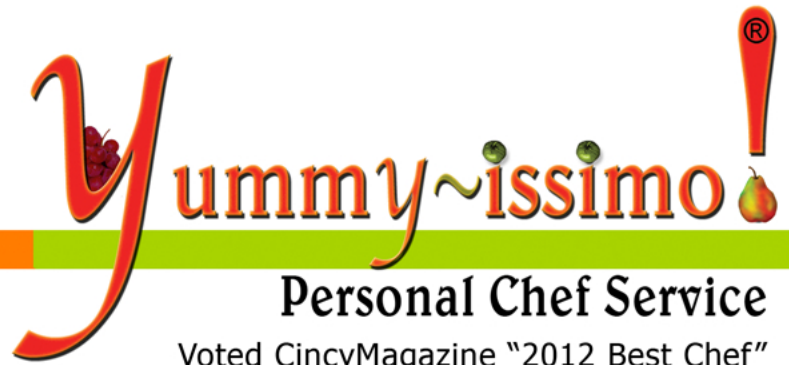


Garlic Fries



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

3 large russet potatoes

2t dried minced garlic

oil for frying

1/4t garlic powder

1 garlic clove, minced

1/2t sea salt

Peel potatoes and cut into 1/4" x 3" strips. Keep in water until ready to use.

Drain potatoes and pat dry with paper towels. Bring oil to high heat (375 degrees) and fry in batches until crispy on the outside.

Toast dried minced garlic in skillet for 1~2 minutes or until starting to turn light brown. Mix garlic powder and sea salt together in bowl.

When fries are done, generously sprinkle with garlic/salt mixture and top with toasted dried garlic.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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