

## **Baked French Fries**

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4-5 medium sized potatoes, 2 pounds, washed and dried (do not peel).

Preheat oven 400 degrees F.

Okay, they are not fried. But, they taste great and they are healthy too! Wrap the potatoes in wax paper. Cook in a microwave oven for 1.5 minutes on high. Unwrap and insert each potato into the potato slicer creating french fry cuts. Sprinkle rosemary leaves on top. Place the cuts onto a french fry baking sheet (with holes) and bake in a conventional oven for 45 minutes at 400 degrees F or until golden brown or darker if you prefer.

From [www.chefscatalog.com](http://www.chefscatalog.com)

Progressive Deluxe French Fry Cutter, Item # 26027, \$34.95

CHEFS Nonstick French Fry Baking Sheet, Item # 29319, \$24.95