

Garlicky Baked Fries

Ingredients:

8 garlic cloves, minced or grated

6 tbsp extra virgin olive oil

3 potatoes, each about 200g, cut into 12 wedges

3 tbsp cornstarch/cornflour

1 1/2 tsp coarse sea salt

1 1/2 tsp freshly ground black pepper

1/2 tsp garlic powder

1/4 tsp cayenne pepper

How to make it

Preheat oven to 225°C/440° F.

Combine the garlic and oil in a large bowl, warming it until the garlic is fragrant, about 1 minute.

Transfer 5 tablespoons of the oil (leaving the garlic in the bowl) to the baking sheet, coating it well.

Add the potatoes to the bowl with the garlic mixture and toss to coat. Wrap tightly in plastic wrap and microwave on high power until the potatoes are translucent around the edges, 3 to 6 minutes, shaking the bowl to redistribute the potatoes halfway through cooking.

Combine the cornstarch, salt, pepper, garlic powder, and cayenne in a small bowl. Sprinkle over the hot potatoes and toss well to coat.

Arrange the potatoes in a single layer on the prepared baking sheet and bake, turning once, until deep golden brown and crisp, 30 to 40 minutes.

Serve with ketchup, mayo or sour cream.

Update: Given that I do not like to use the microwave for cooking (I don't even own one), and plastic cling wrap is a little scary to use, I have tried making these garlic fries by par-boiling the potatoes and then letting them steam dry by laying them in a single layer on kitchen napkin. I proceeded with step 5 and it turned out to be SO GOOD

source:allsimplyrecipes.com