McDonald's French Fries

The closest you can get to McDonald's french fries at home. For best results make a large batch following steps 1-8 then package and freeze the fries. When you are ready to use them, simply remove from the freezer and fry them (start at step 9).

Ingredients

- 1 Idaho russet potato per serving
- ¼ cup corn syrup (or granulated sugar)
- 2 Tbsp white vinegar
- 1½ cups water
- 2 teaspoons salt, to taste
- ¼ teaspoon beef bouillon granules (optional)

Directions

1. Peel potatoes and julienne the peeled potatoes into shoestring french fries. They should be ¼-inch by ¼-inch thick and about 4 inches to 6 inches long.
2. In a large bowl combine corn syrup, vinegar and water, being sure to mix thoroughly until the corn syrup is evenly distributed.
3. Add the french fries to the sugar water solution. Refrigerate for about 15 minutes.
    1. If final fries come out too brown, use less corn syrup, or soak for a shorter time period.
4. While the french fries are soaking, in a heavy bottomed stock pot or deep fryer, heat oil to 375ºF.
5. Remove french fries from sugar water and **pat dry**.
6. Carefully add them to the oil and partially fry them for 1 to 1½ minutes. They should just start to turn a light golden brown.
7. Remove them from the fryer and place on a paper towel-lined plate.
8. If you are in a hurry, place them in the refrigerator for 10 to 15 minutes. Otherwise this is the time to package and freeze the batch
9. Next heat the oil to 400ºF.
10. Remove the french fries from the freezer and carefully add them back to the oil.
11. Fry for 5 to 7 minutes or until they are golden brown. Drain the french fries and place in a large bowl.
12. Sprinkle generously with salt and toss the fries until they are coated. Serve immediately.