



French Fried Potatoes

t at home. When fried in Crisco they will be perfect—a crisp even brown, no greasy outside and no smoke in your kitchen.

Allow one medium-sized potato for each person. Peel potatoes, cut in strips about one-half inch square. Let stand in cold water about an hour, or they can be kept in the ice-box overnight if covered with water. When ready to fry, drain, dry in a towel, and put a few at a time into hot Crisco (395° F.), or when a bread crumb browns in 20 seconds. When brown and tender, drain on brown paper, sprinkle with salt, and serve.

Fry raw or cooked sweet potatoes the same way, but do not soak them in water.