

Salt and Vinegar Potato Fries

Recipe By *Esther Ottensoser*



Cooking and Prep:  1 h

Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: Family Table by
Mishpacha Magazine

This recipe is for those who want to add some punch to an otherwise typical potato side dish.

Ingredients (6)

Main ingredients

- 1 pound fingerling potatoes, sliced lengthwise to 1/4 inch thickness
- 3/4 cup distilled white vinegar
- 1 and 1/4 cups water
- Gefen Olive Oil
- Haddar Kosher Salt

black pepper

Start Cooking

Prepare Fries

1. In a small pot, combine the potato slices, vinegar, and water. Bring to a boil, then lower the heat and simmer until fork-tender, about 20 minutes. Let potatoes cool in liquid for 30 minutes. Then drain well and pat dry with paper towels.
2. Preheat broiler. Place the potato slices onto a cookie sheet, sprinkle very generously with olive oil, salt, and pepper, and toss to coat.
3. Arrange the potato slices in a single layer. Broil until lightly browned on top, about seven to eight minutes. Then flip the slices and broil until the underside is lightly browned, about seven to eight minutes more.