



Kitchen Cheat Sheet: Fried Potatoes

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Tips and Extras

- Slice or cube potatoes the same size so that they all cook evenly. They shouldn't be too thick or too thin — about 1/8 inch is right.
- The amount of oil needed may vary from one time to the next. Use enough to keep them from sticking.
- Fry potatoes in an iron skillet if you have one – try not to fry them in nonstick. The nonstick coating hampers the frying process because it doesn't get hot enough.

Storage

Let leftover fried potatoes come to room temperature then put them in an airtight container (or cover with plastic wrap) and refrigerate. They'll be good for about 4 days.

Potatoes just don't freeze well so I don't recommend that.

Faqs

Why aren't my fried potatoes crispy?

If your fried potatoes are soggy rather than the crispy potatoes you crave, or raw rather than tender, or even burnt rather than golden brown you are probably doing (or not doing) one of the following:

- You're using the wrong oil
- You're using a very starchy variety and not soaking to remove some of the starch
- You're putting them in the pan wet
- You are overcrowding the pan and they are steaming
- You are leaving to cover on the pan too long

When all else fails check your skillet. A well-seasoned cast iron pan is best for frying potatoes. Try not to use a non-stick skillet. They don't get hot enough.

Why do you soak the slices before frying?

Soaking in cold water helps to remove excess starch. This allows them to fry up crispier, without burning or sticking.

Actually, if you use a low starch variety like Yukon Gold you don't have to soak them.

Variations

- Add diced onion
- Add diced bell pepper, poblano, or jalapeno
- Slice potatoes instead of dicing them

What potatoes are best for frying?

Type	Frying	Notes
Russet/Idaho	Best	high starch/soak in water
White	Good	lower starch/ no need to soak
Red skinned	OK	low starch - don't get as crispy
Yukon gold	OK	low starch - don't get as crispy