

★ **RECIPE + SHOPPING LIST** ★

Hurricane Bay French Fries.

YIELDS 6 servings	PREP 50 min	COOK 15 min	OIL TEMP 325°F / 375°F	DIFFICULTY Beginner
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Real fries have two textures at once. Outside shatters, inside is pillowy. You can't get there in one fry. The HB-4's 4-gallon oil bath holds heat through both stages without crashing.

INGREDIENTS

- 4 lbs russet potatoes (about 6 large)
- 4 gallons peanut oil
- 2 Tbsp kosher salt
- 1 Tbsp distilled white vinegar (for soak)
- Optional: Creole seasoning

WALMART SHOPPING LIST PINNED

- Russet Potatoes, 5 lb bag
Produce
- Member's Mark Peanut Oil, 35 lb
Sam's Club · fills the HB-4
- Morton Kosher Salt, 16 oz
Spice rack
- Great Value White Vinegar, 32 oz
Baking aisle
- Tony Chachere's Original, 8 oz (optional)
Spice rack
- Heinz Ketchup, 32 oz
Condiments
- Hellmann's Mayonnaise, 30 oz
Condiments
- Great Value Hamburger Dill Chips, 32 oz (for fry sauce)
Pickle aisle
- Crystal Hot Sauce, 12 oz (optional)
Condiments

METHOD

1. CUT THE POTATOES.

Peel the russets if you want, leave the skin on if you don't. Cut into 1/4-inch by 1/4-inch sticks as evenly as you can. Even cuts cook evenly.

2. SOAK IN COLD WATER.

Drop the cut potatoes into a bowl of cold water with the vinegar and let them sit at least 30 minutes. The soak pulls out surface starch so the fries don't stick together, and the vinegar firms up the cell walls.

3. DRAIN AND DRY HARD.

Pour off the water, lay the potatoes on clean towels, and pat them as dry as you can. Wet potatoes hitting hot oil will spit and steam.

4. BRING THE HB-4 TO 325°F.

Fill the Hurricane Bay HB-4 with 4 gallons of peanut oil and light the burner. From cold, you'll hit 325°F in about 10 minutes. Don't rush it.

5. FIRST FRY: COOK THEM THROUGH.

Lower the basket with about 1.5 lb of the potatoes into 325°F oil and fry for 5 to 6 minutes. The fries should be limp and pale, just barely starting to color. Pull them onto a sheet pan and let them rest at room temperature.

6. CRANK THE HB-4 TO 375°F.

Open the burner and bring the oil up the last 50 degrees. Roughly 2 minutes. The first-fry potatoes can sit out the whole time without hurting anything.

7. SECOND FRY: GLASS THEM UP.

Drop the rested fries back into 375°F oil for 2 to 3 minutes. They'll go from pale to deep golden and the surface will look glassy. Pull them as soon as they are the color you want.

8. SALT AND SERVE.

Dump them onto a tray lined with paper, hit them hard with kosher salt while they are still wet from the oil so it sticks, and serve immediately.

Hurricane Bay HB-4 Notes

★ OIL VOLUME

4 gallons. Less than that and the cut potatoes will crash the temp on the first fry.

★ RECOVERY

Roughly 60 seconds at 325°F, 90 seconds at 375°F. The 90,000 BTU burner climbs back fast.

★ COATING THICKNESS

None. The starch on the potato itself gels and forms the crust during the first fry.

★ TARGET TEMPS

325°F first, 375°F second. Don't try a single fry at 350°F, it doesn't get you the same crust.

★ BASKET CAPACITY

About 1.5 lb of cut potatoes per batch. More than that and they steam each other.

★ OIL REUSE

Potato oil stays clean longer than wing oil. Strain and you'll get 5 to 6 more uses before flavor turns.

RECIPE INSPIRED BY: Food Network Kitchen's "Double-Fried French Fries" on Food Network. Adapted for the Hurricane Bay HB-4's 4-gallon outdoor capacity.