

Betty's Deep-Fried Potato Wedges



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In this video, Betty demonstrates how to make Deep-Fried Potato Wedges. These are Russett potatoes that are boiled in water and chilled overnight, and then cut into wedges for deep-frying.

Ingredients (makes 30 potato wedges):

5 medium-sized potatoes, unpeeled (I used Russett potatoes.)
salted water for boiling potatoes
peanut oil for frying potatoes
sea salt, to taste

In a large pot, place unpeeled potatoes in water that has been salted with 1 teaspoon of salt (or to taste). Bring to a boil and boil for about 25 minutes, or until tender, but not mushy, when tested with a fork. Drain, and cool to room temperature. Place in the refrigerator and chill overnight. To prepare the potatoes, cut each one in half lengthwise. Putting the flat side against the cutting board, slice each potato-half into three equal wedges, for a total of thirty wedges. Heat peanut oil to 350 degrees (F). Carefully place potato wedges into hot oil, in batches. The potato wedges will become brown and crisp very quickly, and they are already cooked in the center. Remove the browned potato wedges to a platter that is covered with paper toweling to drain. When drained, place the Deep-Fried Potato Wedges on a nice serving plate and serve immediately with ketchup. These are great with hamburgers, hot dogs, steaks, really just about anything! Enjoy!!! --Betty ☐