

Crispy Mojo Potatoes

Mojo Potatoes are amazingly crispy and crunchy on the outside and fluffy on the inside. Mojos were made famous some years ago by Shakey's Pizza. They are a snap to make and are perfect for a game day appetizer, a side dish or anytime when you're craving deliciousness.



★★★★★

5 from 2 votes

Prep Time

15 mins

Cook Time

30 mins

Course: Side Dish Cuisine: American Servings: 4 servings Calories: 323kcal
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Ingredients

Fried Chicken Breading Mix (See Tip 1)

- 1 1/4 cups (6.25 ounces) all-purpose flour
- 1/2 cup (4 ounces) cornstarch (See Tip 2)
- 2 teaspoons Kosher salt (See Tip 3)
- 1 1/2 teaspoons paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1/2 teaspoon freshly ground black pepper

Wet Dip

- 1 egg white
- 1/2 cup milk

Potatoes

- 1 pound russet potatoes (See Tip 4)
- Peanut oil for frying (See Tip 5)

Instructions

Fried Chicken Breading Mix

1. Combine flour, cornstarch, salt, paprika, onion powder, garlic powder, basil, oregano, thyme and pepper in a gallon Ziploc bag. Seal bag; shake to combine ingredients. Set

aside.

Wet Dip

1. Whisk together egg white and milk in a small bowl. Set aside.

Potatoes

1. Scrub skins of potatoes. Slice off the ends of the potatoes and discard. With a sharp knife, slice the potatoes into 1/4-inch slices. (See Tip 6)
2. While the potato slices are still damp, add 5 to 6 slices to breading mixture in Ziploc bag. Shake to coat. Remove from breading to a piece of parchment paper or large baking pan. Repeat with remaining potatoes.
3. Dip coated 5 to 6 coated potatoes in egg white/milk mixture; add to breading mixture in Ziploc bag. Toss to coat; remove to parchment paper or large baking pan. Repeat with remaining potatoes.
4. Heat oil in large skillet over medium to medium-high heat to 350°F. Fry batches of potatoes 3 to 4 minutes per side until golden brown. Drain on paper towels. Sprinkle salt on potatoes while still hot. Repeat with remaining potatoes.
5. Yield: 4 servings. (See Tip 7)

Notes

1. You can use store-bought fried chicken breading mix rather than making your own.
2. You might think that cornstarch is an odd ingredient in the breading mix. However, it significantly enhances the crispiness of the potatoes.
3. If you use regular table salt, reduce the amount to 1 3/4 teaspoons.
4. Russet potatoes work best with this recipe because of their starchy content.
5. May also use vegetable oil in place of the peanut oil. I typically use about 2 cups in a 12-inch skillet.
6. I've found that 1/4-inch is the perfect size for the Mojos. Any thinner and they become like a potato chip. Any thicker and they lose some of their amazing crunchiness.
7. Crispy Potato Mojos make an amazing side dish or appetizer. I like to serve ketchup, Ranch dressing and/or sour cream on the side for dipping.

Nutrition

Calories: 323kcal | Carbohydrates: 68g | Protein: 9g | Fat: 2g | Saturated Fat: 1g | Cholesterol: 3mg | Sodium: 1198mg | Potassium: 593mg | Fiber: 3g | Sugar: 3g | Vitamin A: 419IU | Vitamin C: 6mg | Calcium: 62mg | Iron: 3mg