**Homemade Cajun French Fries**

Canola Oil, enough to fill pot with 3 inches of oil

Cajun Seasoning

1 teaspoon smoked paprika

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

1/2 teaspoon garlic powder

1/4 teaspoon dried Oregano

2 large russet potatoes

Sugar water

2 cups cold water

1/3 cup granulated sugar

1. Heat oil in Dutch oven or large pot until temperature reaches 350 degrees F.

2. Place cajun seasonings into small bowl and mix to combine.

3. Cut potatoes into desired thickness. Place water and sugar into a large bowl, mixing until dissolved. Transfer potatoes into water and soak for 30 minutes. Transfer to a paper towel lined plate to dry, 5 minutes.

4. Carefully drop potatoes into oil and fry until golden, for 2 to 3 minutes. Remove and transfer to a paper towel lined plate. Right before serving, fry potatoes a second time for 2 to 3 minutes. Remove and transfer to a paper towel lined plate. Immediately sprinkle with pinches of Cajun seasoning. Serve immediately.

Makes 2 to 4 servings