French FriesIngredients2 1/2 pounds potatoes, peeled, 1 teaspoon salt, 1 /2 cup all-purpose flour, 1/3 Besan , 1 tablespoons card 1 cup vegetable oil (peanut oil) for frying.Method1. Slice the potatoes into French fries, and place in cold water so they won't turn brown while you prepare the oil.2. Heat the oil in a large skillet over medium-high heat. While the oil is heating, Drain the sliced potatoes on a towel to dry them and place them in a large bowl. Sift the flour and gradually add the besan, salt, and curd so that the mixture covers the sliced potatoes. 3. Immediately put the mixture in the hot oil. But the fries must be placed into the skillet one at a time, or they will clump together. Fry until golden brown and crispy. Remove and drain on paper towels.Variations **:**You can add garlic ginger paste, thinly sliced coriander leaves, Red chili Flex.