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Skillet Fries with Gremolata and Aioli

Recipe courtesy of Mike Lata, Chef-Owner, Fig, Charleston, S.C.

Yield: 4 servings

Ingredients

- Extra virgin olive oil—as needed
- 4 Idaho® Russet potatoes, cut into steak fries.
- Sea salt—as needed
- Gremolata—as needed
- Aioli—as needed

Gremolata (Yield 4 tablespoons):

- 2 tablespoons parsley, fresh, chopped
- Zest from 1 lemon
- 1 garlic clove, minced

Aioli (Yield 1 cup):

- 1 cup mayonnaise
- Juice of 1/2 lemon
- 1 garlic clove, finely grated
- 3 tablespoons extra virgin olive oil
- Sea salt—as needed

Directions

1. Heat extra virgin olive oil in a cast-iron skillet over medium-high heat until almost smoking.
2. Add potato wedges in one layer, being careful not to overcrowd pan. When potatoes start to sizzle, place skillet in a 475°F oven. Cook potatoes 8 minutes on one side, then remove pan and carefully flip potatoes. Cook another 8 minutes, until potatoes are golden brown and tender.
3. Transfer potatoes to a bowl and sprinkle generously with sea salt and gremolata. Serve alongside bowl of aioli for dipping.

Gremolata:

1. Combine all ingredients and reserve, refrigerated.

Aioli:

1. Combine all ingredients and reserve, refrigerated.



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