

Utah Fry Sauce

A Bountiful Kitchen

Basic ingredients:

1 cup mayonnaise

1/2 cup ketchup (or a mixture of barbecue sauce or chili sauce)

Add in any of the following:

1-2 tablespoon dill pickle juice

or

2 tablespoons sweet pickle relish

or

onion powder about 1/2 teaspoon

additional add in may include:

a few drops of hot sauce, or a few dashes of cayenne pepper

The Arctic Circle recipe is rumored to be:

equal parts:

mayonnaise, ketchup, buttermilk

Whisk together mayo and ketchup in a small bowl. Mix in any of the optional ingredients.

Keep refrigerated up to one week.

Serve with home made fries or onion rings, or serve on hamburgers.

Baked Fries

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potatoes, any type- Yukon, Red, Russet

olive oil

salt

fresh herbs, if desired

Pre heat oven to 450 degrees (convection setting, if available). Place rack on top third of oven.

Thoroughly wash potatoes. Pat dry. Cut into slices, depending on desired thickness of fries.

Place cut potatoes on jelly roll or other large baking sheet.

Spray pan lightly with cooking spray to prevent sticking to pan, or use silicone liner, or parchment paper.

Layer potatoes in single layer on pan. Drizzle with 2-3 tablespoons olive oil. Sprinkle generously with salt and top with fresh herbs, I like fresh thyme.

Bake for about 12-15 minutes depending on oven, or until fries are golden brown.

