

Ingredients:

For the French Fries:

- 2 lbs russet potatoes, skin on and washed
- 2 ½ tbsp canola oil
- 2 tsp salt
- ½ tsp pepper
- 1-2 tbsp white truffle oil
- ½ cup freshly grated parmesan cheese
- 1 tbsp parsley, minced

For the Garlic Chive Aioli:

- ½ cup mayonnaise
- 1 small garlic clove, grated
- 1 tbsp chives, minced
- ½ tbsp lemon juice

Directions:

1. Make the French Fries: Slice potatoes lengthwise into ¼ inch thick slices. Then lay the slices flat, and cut ¼ inch sticks to make a french fry shape. Transfer potatoes to a large bowl of cold water, and allow to soak for 30 mins.
2. Meanwhile, make the Garlic Chive Aioli: Add mayonnaise, grated garlic, minced chives, and lemon juice to a small mixing bowl. Stir well to combine. Set aside in the fridge to chill.
3. After potatoes have soaked, drain the water, rinse and drain the potatoes again, then transfer potatoes to a clean kitchen towel. Use paper towels to thoroughly dry the potatoes as best as you can. Wash out the soaking bowl, and dry it well. Add potatoes back to the bowl along with canola oil, salt, and pepper. Toss the potatoes to evenly coat in oil and spices.
4. Preheat the air fryer to 390 degrees. Arrange potatoes in a single layer (all fries will not fit at once), and air fry for 16-18 minutes, tossing the fries once half way through cooking. Repeat with additional batches until all potatoes have been cooked. Alternately, preheat oven to 425 degrees. Spread fries out in an even layer on a baking sheet. Roast for 40-45 mins tossing the fries once half way through cooking. Set fries aside. If desired, keep fries warm by spreading them on a parchment lined baking sheet, and keeping them in an oven set to 200 degrees.
5. Place hot fries in a large clean bowl. Top with truffle oil, to taste, parmesan, and parsley. Toss gently to coat the fries. Transfer to a serving tray, and serve with Garlic Chive Aioli. Enjoy!

Recipe notes:

*I 1000% prefer making the french fries in the air fryer as opposed to roasting them in the oven. The air fryer is faster, and I like the texture a lot better. I recommend air frying over baking if you have the option. I used the air crisp feature on my Ninja Foodi Grill, and I was able to knock out the fries in 2 batches.

*We want to toss the fries with the truffle oil, cheese, and parsley while they're hot piping hot. Since my air fryer cooked my fries in 2 batches, I tossed half the fries with half the oil, parm, and parsley; then tossed the 2nd batch of fries with the remaining ingredients. If you're keeping your first batch of fries warm in the oven, you'll be able to toss everything at once as soon as all of the fries are finished.

*I like to use a microplane to grate both the parmesan and the garlic. Doing a fine grate on the garlic really helps it to disperse through the sauce, and we want a delicate grate on the cheese so that it blends well with the fries.

*Different brands of truffle oil will have different strengths of truffle flavor, so start with 1 tbsp oil and decide if you want/need more. I use this brand of white truffle oil, and I used 2 tbsp.