

Air Fryer French Fries

These air-fryer French fries will satisfy your fries cravings with a fraction of the oil! I can't wait for you to try them. Here's what you need to know . . .

How to we get them so golden and crispy? First, rinse the cut potatoes with cold water, and then soak them in a bowl of cold water for about 30 minutes, and then rinse and drain completely. This will remove the starch, which makes for crispier fries, and also reduces sticking while cooking. Second, after soaking the cut potatoes, dry them well with a dish towel. Excess water can cause the fries to steam (the opposite of crisp!). Third, don't crowd the air-fryer basket. A little space between the fries allows all the edges to get plenty of heat.

What about seasoning? We use Kosher salt or our favorite [seasoned salt](#) and garnish with parsley, but you can add whatever other seasonings you like! Garlic and rosemary, [truffle salt](#), [smoked paprika](#) or [cayenne pepper](#) all sound delicious. After cooking you can add shaved parmesan, chopped fresh herbs, or simply dip them in your favorite sauce and enjoy!

Serves 4

Ingredients:

- 2 large russet potatoes
- 1-2 Tablespoons [extra virgin olive oil](#)
- Salt or Seasoned Salt, to taste
- For Serving: chopped parsley, ketchup

Instructions:

1. Scrub and clean the potatoes. Cut the potatoes lengthwise into ¼-inch thick strips.
2. Rinse potatoes a few times with cold water. Then submerge the potatoes in a large bowl of clean, cold water and let the potatoes sit for 30 minutes.
3. Drain the water and rinse potatoes once more. Spread potatoes out in a single layer on a dish towel and pat dry. Wipe the bowl dry as well.
4. Place the fries back into the bowl, drizzle with olive oil and toss. Sprinkle salt over the fries and toss again.
5. Working in batches, place a handful of fries into the air-fryer basket in one layer. (Don't overlap or crowd the fries.) Cook at 380 degrees F for 10 minutes. Open basket and give it a few shakes to toss the fries. Cook for an additional 6-10 minutes until the fries are golden and crispy. Repeat with remaining batches until all potatoes are cooked.
6. Place all the fries back in the basket at one time (crowding and overlapping is okay here!) and cook for 1-2 minutes, until warm. Garnish with parsley if desired. Serve warm with your favorite dipping sauce.