

Perfect Home Fries



Ready in **1 hour and 10 minutes**

Serves **6-8 people**

Ingredients

- 3 medium russet potatoes
- 1 peeled medium sweet potato
- 3 TBS olive oil
- 1 tsp salt
- 1/2 tsp pepper
- 1 tsp garlic powder
- 1/3 cup grated Parmesean (fresh is best!)
- 1 TBS fresh chopped parsley

Preparation

1. Preheat the oven to 400. Slice the potatoes into fairly thin slices. Submerge them all in a large bowl filled with cold water for 30 minutes to an hour to allow them to release some of their starchiness. Remove potatoes from the water and pat dry.
2. Place on a parchment lined baking sheet, drizzle with the oil. Mix them up on the sheet with your hands being sure to coat everything evenly.
3. Sprinkle on the salt, garlic powder, and pepper. Mix 'em up with your hands again. Bake for 30-35 minutes at 400. I like to give them a stir about 20 minutes in so the fries brown on all sides.
4. When they're hot out of the oven, grate the parm all over them! Sprinkle with the parsley, and you've got Perfect Home Fries! Serve warm.