Yukon Do It! Fries

Twice-Fried Cajun Yukon Gold Fries

Hand-cut Yukon Gold fries with crisp, craggy shells, buttery centers, and a smoky Cajun-garlic finish.

Yield: 4 generous side servings

Prep time: 25 minutes, plus 30 minutes cooling

Cook time: 20 minutes

Fries

2 lb Yukon Gold potatoes, preferably medium and similarly sized
Cold water, for rinsing
8 cups water, for blanching
1 tbsp distilled white vinegar
1 tbsp kosher salt
6-8 cups peanut, canola, or vegetable oil, or enough for 3 inches in the pot

Yukon Do It Cajun seasoning

1 tsp Cajun seasoning
3/4 tsp garlic powder
1/2 tsp onion powder
1/2 tsp smoked paprika
1/4 tsp fine kosher salt, plus more to taste
1/4 tsp black pepper
1 tbsp cayenne
1 tbsp finely chopped parsley or scallions

Instructions

1. **Cut evenly.** Scrub the potatoes; leave the thin skins on for flavor and structure. Square off the rounded sides only if desired. Cut lengthwise into 3/8-inch planks, then into 3/8-inch fries.

2. **Rinse.** Put the cut potatoes in a large bowl of cold water and agitate them with your hands. Drain and repeat until the water is mostly clear, about 2-3 rinses.

3. **Blanch.** Bring 8 cups water, vinegar, and 1 tbsp kosher salt to a gentle boil. Add potatoes, reduce to a steady simmer, and cook 5-7 minutes. They should be flexible and tender around the edges but not breaking apart.

4. **Dry completely.** Lift the fries out with a spider or drain carefully. Arrange in one layer on clean towels or a wire rack. Pat very dry and let steam escape for 10 minutes. Water and hot oil are mortal enemies; do not rush this part.

5. **Mix the seasoning.** Combine Cajun seasoning, garlic powder, onion powder, smoked paprika, salt, black pepper, and cayenne.

6. **First fry.** Heat 3 inches of oil in a heavy Dutch oven to 300°F. Working in 3-4 batches, fry potatoes for 3-4 minutes. They should look pale, slightly blistered, and set but not browned. Transfer to a clean wire rack.

7. **Cool.** Let the first-fried potatoes cool at least 30 minutes. For an even crisper fry, refrigerate uncovered up to 4 hours or freeze on the tray for 20 minutes.

8. **Second fry.** Raise oil to 375°F. Fry in batches for 2-4 minutes, stirring gently, until deeply golden and crisp. Let the oil return to 375°F between batches.

9. **Season immediately.** Transfer each batch to a large metal bowl or paper-lined tray. While piping hot, toss with a proportional amount of Yukon Do It Cajun seasoning. Finish the full batch with parsley or scallions.

10. **Serve.** Serve within 5 minutes with warm Smells Like Three-Cheese Spirit Dip and either sandwich sauce.

Plating and garnish

Stack the fries upright in a parchment-lined cup or pile them tightly beside the sandwich. Finish with herbs and a scant pinch of flaky salt. Serve the cheese dip in its own ramekin so the fries remain crisp until their dramatic little cheese bath.

Make ahead

Complete through the first fry, cool fully, and refrigerate uncovered for up to 4 hours. Second-fry immediately before serving.