

Crispiest Fries

Ingredients

For the Fries

- 2 large russet potatoes cut into thin wedges or fat match sticks
- 2 tablespoons [olive oil](#)
- 4 teaspoons [arrowroot starch](#)
- [salt](#) and [pepper](#) to taste
- 1 teaspoon [garlic powder](#)
- 1/2 teaspoon [dried oregano](#)



Garlic Tahini Hummus Sauce

- 2 teaspoons [olive oil](#)
- 5 cloves of garlic, minced
- 3 tablespoons [hummus](#)
- 3 tablespoons [tahini](#)
- 1/4 cup [vegan mayonnaise](#)
- Juice from half a lemon
- 2 tablespoons [white wine vinegar](#)
- 1/2 teaspoon [garlic powder](#)
- [salt](#) to taste
- 1/2 teaspoon [dried oregano](#)
- 1/4 teaspoon or more [dried dill](#) or [parsley](#)
- 1/4 cup water as needed to thin
- 1/8 teaspoon [cayenne pepper](#)
- 1 tablespoon chopped fresh parsley or oregano for garnish

Instructions

For the Fries

1. Place sliced potatoes in a large bowl of cold water. Soak for at least 30 minutes.
2. Preheat oven to 425°F. Line two [baking sheets](#) with [parchment paper](#).
3. Drain and rinse potatoes, then blot dry with a paper towel. Also dry the bowl in which you soaked them.

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4. Add fries back to the bowl, and add olive oil. Toss until potatoes are evenly coated.
5. In a small bowl, whisk together arrowroot starch, salt, pepper, garlic powder, and oregano. Sprinkle evenly over fries, and toss to coat fries thoroughly.
6. Spread fries out in a single layer on prepared baking sheets.
7. Bake for 15 minutes. Remove pans from oven, and carefully flip fries with a spatula. Place pans back in the oven and bake for an additional 10-15 minutes, or until fries are crispy and slightly brown on the ends.

For the Sauce

1. In a small skillet heat oil over medium-low heat. Add chopped garlic and cook until translucent, stirring occasionally.
2. Place remaining sauce ingredients in a [food processor](#) and blend until smooth. Add half of the cooked garlic and process again. Taste and adjust salt, tang (lemon juice) and garlic.
3. To serve: Place a double layer of freshly baked fries in a serving container. Dress generously with garlic sauce. Sprinkle reserved cooked garlic over the sauce. Garnish with chopped fresh oregano or parsley. Serve!


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