French Fries

Directions
Rinse the potatoes and scrub clean if necessary. With a mandoline, slicer, or sharp knife, carefully slice the potatoes into 1/4-inch-wide matchsticks. Place the potatoes in a large bowl and completely submerge in cold water. Let the potatoes soak for at least 1 hour to remove starch. Potatoes can be soaked overnight if preferred. Drain the potatoes very well, patting dry with a clean towel if needed to remove excess water.

Preheat the fryer for 10 minutes at 325°F. Line a large baking sheet with paper towels and a wire cooling rack. Fill the fryer basket with a quarter to a third of the potatoes and fry for 1-2 minutes to blanch the potatoes. Drain well on the baking sheet. Let the fryer reheat for about 2 minutes between batches and repeat with the remaining potatoes. Heat the fryer for 10 minutes more to 375°F and repeat the frying process, frying each batch for 2-3 minutes until crispy and golden. Transfer to the baking sheet and sprinkle generously with kosher salt. Serve immediately.
YIELD 4 SERVINGS AS SIDE DISH
PREP TIME 10 MINUTES + 4 MARINATING TIME
COOK TIME 40 MINUTES

INGREDIENTS

1 LARGE VIDALIA ONION
1 QUART (4 CUPS) BUTTERMILK
12 CUPS (96 FLUID OUNCES; 2.8 LITERS) CANOLA OIL OR VEGETABLE OIL
2 CUPS (8 1/2 OUNCES) ALL-PURPOSE FLOUR
1 1/2 TEASPOONS KOSHER SALT
1 LARGE EGG, BEATEN
1 12-OUNCE BOTTLE OR CAN OF BEER

Onion Rings

Directions
Peel the onion and slice into rounds approximately 1/2 inch thick. Separate the rounds into rings and discard the very small inner rings. Place the onion rings into a large zip-top bag and pour the buttermilk into the bag. Seal, pressing to remove excess air, and refrigerate for at least 4 hours and up to 12 hours. Preheat the fryer for 15 minutes at 350°F. Line a large baking sheet with paper towels. While the fryer heats, drain the onion rings and discard the buttermilk.

Whisk the flour, salt, egg, and beer together in a large bowl. Add the onion rings, tossing with tongs to make sure all the rings are coated in the batter. Submerge the fry basket completely in the hot oil. Add 3-4 rings at a time to the oil, tapping the tongs gently against the side of the bowl as you remove each onion ring to let excess batter drip off. Fry for about 3 minutes until golden brown, flipping once or twice with a clean pair of tongs to make sure the rings don’t stick to each other or the bottom of the basket. Transfer the fried onion rings to the prepared baking sheet and repeat with the remaining rings in the batter, letting the oil reheat for about a minute between batches. Note that excess drops of batter may accumulate in the bottom of the fry basket. Every few batches, remove these fried bits by tapping the basket upside-down into the sink or onto a large piece of paper towel, scraping with the fry tongs to dislodge them from the basket. Serve the onion rings immediately.
YIELD 4 SERVINGS AS APPETIZER
PREP TIME 15 MINUTES
COOK TIME 1 HOUR

INGREDIENTS

8 SMALL TO MEDIUM OBLONG RUSSET POTATOES (ABOUT 2 POUNDS)
12 CUPS (96 FLUID OUNCES; 2.8 LITERS)
CANOLA OIL OR VEGETABLE OIL
3 THICK STRIPS BACON
8 TABLESPOONS (1/2 CUP) SHREDDED SHARP CHEDDAR CHEESE
1 CUP SOUR CREAM
3 LARGE SCALLIONS, SLICED INTO ROUNDS

Directions
Preheat the oven to 400˚F. Rinse and scrub the potatoes, then pierce each potato a few times with a paring knife. Bake the potatoes directly on the oven rack for about 40-45 minutes until tender. While the potatoes bake, cook the bacon. Roughly chop the strips into 1-inch pieces, then cook in a high-sided skillet until crisp. Transfer to a paper towel-lined plate and set aside.

Transfer the cooked potatoes to a wire cooling rack and cut in half lengthwise when they are cool enough to handle. With a serrated spoon or tablespoon, scoop out the cooked potato, leaving a 1/4- to 1/2-inch border of potato attached to the skin. Preheat the fryer for 15 minutes to 350˚F. Line a large baking sheet with foil or parchment paper. Place 3 or 4 of the potatoes bowl-side down in the basket. Fry for about 5 minutes, until the potato bowl is golden and crispy. Carefully remove the fried potatoes, tilting the basket gently to make sure all hot oil drains out of each bowl. Transfer to the prepared baking sheet. Repeat with the remaining potatoes. Preheat the broiler to high. Fill each potato bowl with 1 tablespoon cheddar cheese and sprinkle bacon over the cheese. Broil until the cheese is melted, about 3-4 minutes. Top each potato with 1-2 tablespoons sour cream and sprinkle with scallions. Serve immediately.
YIELD 6 SERVINGS AS APPETIZER
PREP TIME 40 MINUTES
COOK TIME 15 MINUTES

INGREDIENTS

12 CUPS (96 FLUID OUNCES; 2.8 LITERS)
CANOLA OIL OR VEGETABLE OIL
1/2 CUP ALL-PURPOSE FLOUR
1 TEASPOON KOSHER SALT
2 LARGE EGGS
2 TABLESPOONS WATER
1 1/2 CUPS PANKO BREADCRUMBS
4 MEDIUM TO LARGE AVOCADOS

Avocado Fries

Preheat the fryer for 15 minutes at 350°F. Line a large baking sheet with paper towels and a wire cooling rack. Whisk the flour and salt together in one shallow, wide bowl. Whisk the eggs and water together in a second shallow, wide bowl; and pour the breadcrumbs into a third bowl. Slice each avocado into 8 peeled wedges. Dip each wedge into the flour, shaking gently to remove excess, then the egg, then the breadcrumbs.

Place 5-6 wedges in the fry basket and fry for 2-3 minutes, just until the breadcrumbs are golden brown. Transfer the fried avocados to the prepared baking sheet and repeat with the remaining avocados, letting the oil reheat for about 1-2 minutes between batches. Serve immediately.
Buffalo Wings

YIELD 4 SERVINGS AS MAIN
PREP TIME 10 MINUTES
COOK TIME 40 MINUTES

INGREDIENTS

Blue Cheese Dip
1/2 CUP SOUR CREAM
1/4 CUP BUTTERMILK
1 CUP CRUMBLED BLUE CHEESE

Wings
12 CUPS (96 FLUID OUNCES; 2.8 LITERS) CANOLA OIL OR VEGETABLE OIL
2 POUNDS CHICKEN WINGS AND DRUMSTICKS (ABOUT 2 DOZEN PIECES)
1/3 CUP ALL-PURPOSE FLOUR
8 TABLESPOONS (1 STICK) UNSALTED BUTTER
1/2 CUP HOT SAUCE, SUCH AS FRANK'S RED HOT OR TABASCO
2 TEASPOONS CORNSTARCH
2 TABLESPOONS WATER
CELERY AND CARROT STICKS (OPTIONAL)

Directions
Stir the sour cream, buttermilk, and blue cheese together in a bowl and refrigerate for at least 1 hour. Dip can be made up to 3 days in advance.

Preheat the fryer for 20 minutes at 375°F. Line a large baking sheet with paper towels and a wire cooling rack. Toss the chicken wings in the flour until they are lightly but completely coated. Place about 8 wings in the fry basket and shake gently to remove excess flour. Fry for 8-10 minutes until the wings are crispy. While the wings fry, make the sauce. Melt the butter in a medium saucepan over medium-low heat, then whisk in the hot sauce and bring to a simmer. Whisk the cornstarch and water together in a separate bowl, then whisk into the sauce. Cook for 1 minute to thicken, then reserve over very low heat until the wings are cooked. Transfer the fried wings to the prepared baking sheet, then toss the wings in the sauce to coat completely. Repeat with the remaining wings, letting the oil reheat for 1-2 minutes between batches.

Serve immediately with the blue cheese dip and celery and/or carrot sticks, if desired.
YIELD 4 SERVINGS AS MAIN
PREP TIME 20 MINUTES
COOK TIME 15 MINUTES

INGREDIENTS

12 CUPS (96 FLUID OUNCES; 2.8 LITERS) CANOLA OIL OR VEGETABLE OIL
1 POUND BONELESS, SKINLESS CHICKEN BREASTS
1/3 CUP ALL-PURPOSE FLOUR
1 TEASPOON KOSHER SALT PLUS MORE FOR SPRINKLING
1/4 TEASPOON BLACK PEPPER
2 LARGE EGGS
2 TABLESPOONS WATER
1/2 CUP ITALIAN-STYLE BREADCRUMBS
1/3 CUP PANKO BREADCRUMBS

Chicken Nuggets

Directions

Preheat the fryer for 15 minutes at 350˚F. Line a large baking sheet with paper towels and a wire cooling rack. Cut the chicken breasts into approximate 1 1/2-inch cubes. Whisk the flour, salt, and pepper together in one shallow, wide bowl. Whisk the eggs and water together in a second shallow, wide bowl; and whisk both breadcrumbs together in a third bowl. Dip each piece of chicken into the flour, shaking gently to remove excess, then the egg, then the breadcrumbs.

Place 8-10 chicken nuggets in the fry basket and fry for about 4 minutes, just until the breadcrumbs are golden brown. Transfer the fried nuggets to the prepared baking sheet and sprinkle with additional salt. Repeat with the remaining chicken, letting the oil reheat for about 1-2 minutes between batches. Serve immediately.
YIELD 4 SERVINGS AS MAIN
PREP TIME 30 MINUTES + 1 HOUR SOAKING TIME
COOK TIME 1 HOUR

INGREDIENTS

- 2 POUNDS RUSSET POTATOES
- 12 CUPS (96 FLUID OUNCES; 2.8 LITERS) CANOLA OIL OR VEGETABLE OIL
- 2 CUPS (8 1/2 OUNCES) ALL-PURPOSE FLOUR
- 1 1/2 TEASPOONS KOSHER SALT + MORE FOR SPRINKLING
- 1 LARGE EGG, BEATEN
- 1 12-OUNCE BOTTLE OR CAN OF BEER
- 2 POUNDS COD OR OTHER FIRM WHITE FISH, CUT INTO 4-6 INCH LONG PIECES
- TARTAR SAUCE FOR SERVING (OPTIONAL)

Directions

Rinse the potatoes and scrub clean if necessary. With a mandoline, slicer, or sharp knife, carefully slice the potatoes into 1/2-inch-wide batons. Place the potatoes in a large bowl and completely submerge in cold water. Let the potatoes soak for at least 1 hour to remove starch. Potatoes can be soaked overnight if preferred. Drain the potatoes very well, patting dry with a clean towel if needed to remove excess water. Preheat the fryer for 10 minutes at 325°F. Line a large baking sheet with paper towels and a wire cooling rack. Fill the fryer basket with a quarter to a third of the potatoes and fry for 1-2 minutes to blanch the potatoes. Drain well on the baking sheet. Let the fryer reheat for about 2 minutes between batches and repeat with the remaining potatoes. Set the fries aside to fry the fish. Heat the fryer for 10 minutes more to 375°F and line a second baking sheet with paper towels and a wire cooling rack. Whisk the flour, salt, egg, and beer together in a large bowl. Add the fish, making sure all fillets are fully coated with the batter. Submerge the fry basket completely in the hot oil.

Add a single layer of battered fish to the oil, tapping the tongs gently against the side of the bowl as you remove each fillet to let excess batter drip off. Fry for about 5 minutes until golden brown, flipping once or twice with a clean pair of tongs to make sure the fish fillets don’t stick to each other or the bottom of the basket. Transfer the fried fish to the prepared baking sheet and repeat with the remaining fish fillets, letting the oil reheat for about 1-2 minutes between batches. Remove any excess drops of batter that may have accumulated in the bottom of the fry basket by tapping the basket upside-down into the sink or onto a large piece of paper towel, scraping with the fry tongs to dislodge them. Re-fry the blanched potatoes, frying each batch for 2-3 minutes until crispy and golden. Transfer to the baking sheet and sprinkle generously with kosher salt. Serve immediately with tartar sauce, if desired.
Pepperoni Pizza Rolls

YIELD 4-6 SERVINGS AS APPETIZER
PREP TIME 15 MINUTES
COOK TIME 1 HOUR

INGREDIENTS

- 12 CUPS (96 FLUID OUNCES; 2.8 LITERS) CANOLA OIL OR VEGETABLE OIL
- 16 EGG ROLL WRAPPERS
- 1 4-OUNCE PACKAGE SLICED PEPPERONI
- 2 CUPS SHREDDED MOZZARELLA CHEESE OR SHREDDED ITALIAN CHEESE BLEND
- 1 CUP MARINARA SAUCE
- WATER FOR SEALING THE ROLLS

Directions

Preheat the fryer for 15 minutes at 350°F. Line a large baking sheet with paper towels. To assemble the rolls, place 1 egg roll wrapper on a cutting board or clean work surface so one of the corners points toward you. Place 4 pepperoni slices down the center of the egg roll wrapper. Top the pepperoni with 2 tablespoons shredded cheese, then top the cheese with 1 tablespoon marinara sauce. With your finger, brush all four sides of the egg roll wrapper with water. Starting with one of the far corners where the filling is not close to the edges of the wrapper, fold over the filling and press firmly to seal the corner to the wrapper. Fold in the short corners on each side of the filling, again pressing to seal. Gently but tightly roll up the wrapper, using water brushed on with your finger as needed, to make sure all edges of the roll are sealed.

Note: the rolls will become soggy from the marinara sauce if they are assembled too far in advance. You can make about half the rolls before starting to fry, finishing the rest in between fry batches. Place 2-3 pizza rolls in the fry basket and fry for 3-4 minutes until golden and crispy. Transfer to the prepared baking sheet and repeat with the remaining rings in the batter, letting the oil reheat for about-2 minutes between batches. Slice each roll in half and serve immediately.
YIELD 4 SERVINGS AS MAIN
PREP TIME 30 MINUTES
COOK TIME 20 MINUTES

INGREDIENTS

2 DOZEN JUMBO SHRIMP (16/20 COUNT)
1 13.5-OUNCE CAN LIGHT COCONUT MILK
3 TABLESPOONS LIME JUICE (FROM 1-2 LIMES)
1 CUP ALL-PURPOSE FLOUR
2 TEASPOONS KOSHER SALT
2 LARGE EGGS
2 TABLESPOONS WATER
3/4 CUP SHREDDED UNSWEETENED COCONUT
3/4 CUP PANKO BREADCRUMBS

Directions

Peel and devein the shrimp, leaving the tails on. Place the shrimp in a large bowl and add the coconut milk and lime juice, making sure each shrimp is coated. Marinate for 15 minutes at room temperature. Drain the shrimp well and pat dry with paper towels. Preheat the fryer for 15 minutes at 350°F. Line a large baking sheet with paper towels and a wire cooling rack.

Whisk the flour and salt together in one shallow, wide bowl. Whisk the eggs and water together in a second shallow, wide bowl, and whisk the coconut and breadcrumbs together in a third bowl. Dip each shrimp into the flour, shaking gently to remove excess, then the egg, then the coconut and breadcrumbs. Pat the coconut and breadcrumbs gently onto the shrimp to make sure they stick.

Place 5-6 shrimp in the fry basket and fry for about 2-3 minutes, just until the breadcrumbs are golden brown. Transfer the fried shrimp to the prepared baking sheet and repeat with the remaining shrimp, letting the oil reheat for about 1-2 minutes between batches. Serve immediately.
YIELD 6 SERVINGS AS AN APPETIZER
PREP TIME 10 MINUTES
COOK TIME 10 MINUTES

INGREDIENTS

12 CUPS (96 FLUID OUNCES; 2.8 LITERS)
CANOLA OIL OR VEGETABLE OIL
1 TABLESPOON KOSHER SALT
1 TEASPOON CUMIN
1 TEASPOON CHILI POWDER
2 15-OUNCE CANS CHICKPEAS
2 TABLESPOONS CORNSTARCH

Crispy Chickpeas

Directions
Preheat the fryer for 15 minutes at 350˚F. Stir the salt, cumin, and chili powder together in a small bowl and set aside. Drain and rinse the chickpeas, then transfer to a clean non-terrycloth towel and gently pat dry. Toss the chickpeas and cornstarch together in a large bowl. Fill the fryer basket with half the chickpeas and fry for 4 minutes. Transfer the chickpeas to a clean bowl and toss with half the reserved spice blend (about 2 heaping teaspoons). Repeat with the remaining chickpeas and spice blend, letting the oil reheat for about a minute between batches. Serve immediately or at room temperature.