



This is Sue's take on Kansas Fried Chicken shop Coated Fries (Other State names may be used as branding!)

Ingredients:-

Potato cut into wedges skin on

Egg

Milk

Plain Flour (Gluten free in our case)

Garlic Salt

Onion Salt

Paprika

Chilli flakes mixed Herbs

Salt and Pepper

Method:-

- (1) Mix the beaten Egg, Salt, Pepper and Milk to make an Egg wash.
- (2) Mix the flour and other dry ingredients to make a seasoned Flour mix.
- (3) Dip each wedge in the Flour mix, Egg wash and back in the Flour mix.
- (4) Roast at 180C for about 40 minutes.
- (5) Flash fry to crisp the coating.

We served ours with [Marinated Pork Ribs](#) and home made [Coleslaw](#). A fresh light and tasty meal of a warm summer evening.