



# Steak Fries

## Ingredients

3 Medium Russet Potatoes

1 Tablespoon Salt

1 Teaspoon Pepper

1 1/2 Teaspoon paprika

1 Teaspoon Dried & Minced Thyme Leaves

1 1/2 Teaspoon Garlic Powder

Cornhusker Kitchen's Gourmet Duck Fat Spray

**Directions:**

Preheat oven to 450°. Rinse and dry potatoes, then cut potatoes into wedges. Spray potatoes with Gourmet Duck Fat Spray for crispiness. Cover potatoes with seasonings, mixing with hands. Cover a cooking sheet with foil, and lightly spray with Gourmet Duck Fat Spray then add the potatoes to cooking sheet.

Roast in oven at 450° for 35 minutes, or until crispy!