



fries with lemon salt & rosemary

Lemon sugar revolutionized baking for me. Lemon salt promises to do the same for everything else. Though my use of this flavored salt extends to this single recipe — “straw potatoes” seasoned with lemon salt (thanks to April Bloomfield) and fried with rosemary (thanks to Jamie Oliver) — the possibilities are endless. Salt might just become lemon salt from here on out.

I know deep frying can be intimidating — vats of hot oil are never fun — and somewhat wasteful — even small-batch frying requires a fair amount of oil — and smelly — your kitchen (house?) inevitably will smell of fast-food — but sometimes these sorts of annoyances are worth the trouble. This is one such case. You won’t be disappointed. I promise.



julienned potatoes



lemon & salt



lemon zest & salt

A few notes:

- This recipe requires a mandol — the fine shape of the julienne



mortar & pestle with sea salt and lemon zest



potatoes, rosemary, lemon salt

potato allows them to fry up first time around (as opposed to thick-cut fries, which require a double fry) — and calls for deep frying.

- When deep frying, be very careful. Use a pot with high sides to be safe, and make sure the oil is not filled as far as half-way up the sides — two or three inches should do.

- Fry in small batches: If you add too many potatoes to the hot oil, the oil will bubble over the side of the pan and creep



fries with lemon salt & rosemary



fries with lemon salt & rosemary

along your stove top, creating a huge mess and posing a serious danger to you and anyone crawling around your floor. Too many potatoes at one time, too, will bring the temperature of the oil down, which will cause the potatoes to take longer to cook also making them soggy in the process.

April Bloomfield's

Rosemary Straw Potatoes with Lemon Salt

Source: [Cooking with Jamie](#)

for the lemon salt:

zest of one lemon

4 tablespoons sea salt (I used 3)

sunflower oil (I used a mix of canola and vegetable oil)

1 3/4 lb. potatoes, peeled and julienned* (I used Yukon Gold, and I didn't peel)

a few sprigs of rosemary

* The potatoes can be julienned in advance — about an hour or so — before they start turning slightly brown. A little brown is OK, but too much brown is probably not a good idea. Storing the potatoes in water will prevent browning, but you also must dry the potatoes very well before you start frying, which is kind of a pain.

1. Make the lemon salt: In a mortar and pestle, bash together the lemon zest and salt until salt is flavored, colored, and fine. Place in a dish. Use whatever you need right away or allow it to dry out for a couple of hours before storing it. (I made my lemon salt a day in advance and stored it in the mortar wrapped in plastic wrap.)

2. Heat 2 to 3 inches of oil in a sturdy, high-sided pan; bring to deep-frying temperature (350°F; to avoid oil catching fire, be sure to maintain its temperature at 350°F). Jamie's tip: place a potato in the cold oil before you turn the burner on. When the potato rises to the top of the oil and begins to turn golden brown, the oil is ready. Remove the potato piece and start frying in small batches.

3. Pat the julienne strips dry with some paper towels to remove any excess starch. Making sure you've got a slotted spoon or spider (which is like a flat colander with a handle) and a big pile of paper towels to one side (I did not use paper towels, but instead transferred the finished fries to a large aluminum bowl, which allows for easy tossing), carefully place some of your potatoes into the pan of oil (don't overcrowd it) for a couple of minutes (1 to 2) until golden brown and crisp. Cook potatoes in batches until they are all used up. Add the rosemary for the last 30 seconds. (Note: It's hard to judge when the last 30 seconds will be, but the rosemary can be in the oil for as few as 10 seconds. I basically added the rosemary in at the last

few seconds of each batch). Remove the potatoes and rosemary to the paper towels (or a large bowl) to soak up any excess oil; dust with your lemon salt. Serve immediately, perhaps alongside a blue cheese burger as they are at the [Spotted Pig](#).



*julienned potatoes and
Benriner mandoline*

- About this time last year I discovered a most-delicious salad, a Greg and Lucy Malouf creation, a mixture of green olives

- [Ina Garten's Mustard-Roasted Chicken](#)

So, as you can see, I'm kind of on a Barefoot Contessa kick right now. And it's not stopping here. I've got one more recipe

- [Applesauce - Yogurt Cake | Homemade Applesauce](#)

I don't know how anyone could find fault in something as delectable as Teddie's apple cake, as fun as the big apple pancake

[What is this?](#)

27. July 2012 by alexandracooks

Categories: [CSA](#), [Side dishes](#), [Vegetarian](#) | [43 comments](#)