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Delicious Oven French Fries

Ingredients

- 4 large potato(es), (about 2 lbs.)
- 8 cup(s) water, ice water
- 1 teaspoon garlic powder
- 1 tablespoon onion powder
- 1/4 teaspoon salt
- 1 teaspoon pepper, white
- 1/4 teaspoon allspice, ground
- 1 teaspoon pepper, red flakes
- 1 tablespoon oil, vegetable

Preparation

1. Scrub potatoes and cut into 1/2-inch strips.
2. Place potato strips in ice water, cover, and chill for one hour or longer.
3. Remove potatoes and dry strips thoroughly.
4. Place garlic powder, onion powder, salt, white pepper, allspice, and pepper flakes in plastic bag.
5. Toss potatoes in spice mixture.
6. Brush potatoes with oil.
7. Place potatoes in nonstick shallow baking pan.
8. Cover with aluminum foil and place in 475 degrees F oven for 15 minutes.
9. Remove foil and continue baking uncovered for additional 15 to 20 minutes or until golden brown. Turn fries occasionally to brown on all sides.