

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 <u>Marinated Pork Ribs</u>and home made <u>Coleslaw</u>

. A fresh light and tasty meal of a warm summer evening.